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Brown Butter Pumpkin
Layer Cake, page 80

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Brown Butter Pumpkin
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Erin Says:

November 21st, 12:03 am

I grew up baking French bread, and in the last 5-6 years I've really branched out into other kinds of bread. Now my hobby has landed me the title of BOSS OF THE BREAD at our family gatherings.☺ Yes, I'm thrilled to say my bread has achieved the same status as Grandma's stuffing and grape salad. Everybody insists that I bring at least one batch of my poofy, white dinner rolls—then after that I'm free to go nuts! I've surprised them with focaccia, sourdough (my husband's favorite), Irish soda bread and cinnamon sugar yeast bread. This year I'm trying sweet pumpernickel—I can't wait to see what they think of the Bread Boss this year!

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Something Good to Eat

A COOK IS A COOK IS A COOK, whether it's a Tuesday night or Thanksgiving morning, whether there's 30 minutes to make dinner or the whole afternoon. The goal is something good to eat. And that's our goal too, as we plan issues and think about the season, the holidays and celebrations, the opportunities to learn, and real life. It's all here; take a look.



24

Easy Weeknight Cooking

Maybe it's been a long day, the kind that only a good long stint on the couch can fix. Maybe it's late in the week, and the fridge is just a few ingredients this side of bare. Or maybe everyone's homework/soccer/work/errand schedules have pushed the clock to 8 p.m. and "something fast" just became the most important answer to "What's for dinner?"

As a staff, we talk about this often, since we all have these kinds of days, and we all know they're better when they end with something fresh, fast, and delicious on a plate. Happily, this issue is packed with quick, easy, cheap, and tasty ideas for midweek meals. Check out **Make It Tonight** (page 22).



52

Thanksgiving

Some of those fast fixes involve turkey leftovers, one of my favorite things (yours, too?) about Thanksgiving, which is right around the corner. Of course, there's an amazing bird here, this one rubbed with salt and herbs and dry-brined (simple!) for several days before being roasted to crisp, golden perfection (recipe on page 52). It makes a perfect centerpiece and easily mixes and matches with a variety of side

dishes, starters, and desserts. Turn the page for our **Thanksgiving Menu Planner**, which will help you craft a menu that's just right for your crowd and your idea of the perfect Thanksgiving. Then start looking forward to turkey quesadillas (page 26), turkey noodle casserole (page 55), and homemade turkey soup (page 53), to name a few delicious ideas for leftovers.



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Cooking from the Market

But if you're reading this in early fall, what you really want now are some great ideas for cooking with the season's produce. We're right there with you with **20 new ways to cook four favorite vegetables:** broccoli, Brussels sprouts, sweet potatoes, and cauliflower (see page 42). We've also had our way with **pumpkin**, turning it into a creamy soup, a gorgeous layer cake, and an enchilada casserole that will make you a

hero among vegetarians (recipes begin on page 80).

But if I had to pick a favorite in these pages, it might be a recipe that serves all these masters, since it's both easy and seasonal, and as perfect for Thanksgiving (serve it as a rich side dish) as it would be for a weeknight supper. Try the pasta with pumpkin, sausage, and cavolo nero (page 82), and let me know if you agree.



Laurie Buckle, editor
fb@taunton.com

More Fine Cooking

SPECIAL ISSUES

With our big, new *Weeknight Dinner* issue in your kitchen, you'll never run out of great ideas for easy meals. Available on newsstands September 28.

Get ready to bake with *Cookies, Brownies, Bars & More*, packed with 86 holiday-perfect recipes. Available on newsstands October 12.

Every recipe in *Make-Ahead Holidays* can be prepped, cooked, or completed ahead of time, making your holiday entertaining easier than ever. Available on newsstands October 26.



BOOKS

Just in time for holiday parties, we've packed 200 great recipes into *Fine Cooking Appetizers*. This handy collection of small bites with big flavor will be available in bookstores on October 18.

How to Squeeze a Lemon is the anticipated follow-up to our award-winning *How to Break an Egg*. This new edition features more than 1,000 kitchen tips and sage advice from the editors and contributors of *Fine Cooking*. Available in bookstores October 25.

To order any of these titles, go to store.taunton.com.

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Thanksgiving Menu Planner

This issue (and our Web site, FineCooking.com) is packed with recipes that would make great additions to the Thanksgiving table. Mix and match as you like to create a menu that suits your needs, or try one of these. Each starts with the glorious Fresh Herb and Salt-Rubbed Roasted Turkey and then takes off in directions both big and small, casual and elegant.

A Classic Thanksgiving

Classic Bread Stuffing,
FineCooking.com



Herb Gravy for a Brined Turkey, [page 89](#)



Pumpkin and Sweet Potato Purée with Orange and Thyme, [page 85](#)



Fresh Herb and Salt-Rubbed Roasted Turkey, [page 52](#)



Maple-Tangerine Cranberry Sauce,
FineCooking.com



Roasted Brussels Sprouts with Wild Mushrooms and Cream, [page 44](#)



Brown Butter Pumpkin Layer Cake, [page 80](#)

The Kids' Table



Smashed Potatoes with Sour Cream and Chives,
FineCooking.com



Basic Roasted Green Beans,
FineCooking.com



French Apple Pie, [page 41](#)

What to Drink

Here are two versatile options that will pair nicely with a classic Thanksgiving spread.

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2007 Paumanok Cabernet Franc (\$25). An award-winning, appealingly woody bottle from Long Island's North Fork.

WHITE

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An Elegant Thanksgiving

Cranberry Citrus Compote,
[FineCooking.com](https://www.finecooking.com)



Rutabaga Gratin with
Prosciutto and Gruyère,
[FineCooking.com](https://www.finecooking.com)



Roasted Brussels Sprouts
with Sesame Salt, [page 19](https://www.finecooking.com)



Rustic Bread Stuffing with
Dried Cranberries, Hazelnuts,
and Oyster Mushrooms,
[FineCooking.com](https://www.finecooking.com)



Classic Tarte Tatin,
[page 76](https://www.finecooking.com)



A Small Thanksgiving

Pumpkin Soup with Sage
and Gruyère Croutons,
[page 83](https://www.finecooking.com)



Twice-Baked Potatoes with
Fresh Horseradish, [page 18](https://www.finecooking.com)



Green Beans with
Toasted Slivered Almonds,
[FineCooking.com](https://www.finecooking.com)



Apple-Filled Crêpes
with Caramel Sauce,
[FineCooking.com](https://www.finecooking.com)



A Thanksgiving Buffet



Cranberry Sauce with
Caramelized Onions,
[FineCooking.com](https://www.finecooking.com)



Bread Stuffing with
Fresh Herbs,
[FineCooking.com](https://www.finecooking.com)



Green Beans with Brown
Butter and Pecans,
[FineCooking.com](https://www.finecooking.com)



Acorn Squash with
Rosemary and Brown
Sugar, [page 24](https://www.finecooking.com)



Sweet Potato Pie,
[page 46](https://www.finecooking.com)

THE WINNER

Store ginger in the freezer

To make our fresh ginger last longer, we keep it in the freezer in a plastic bag. Grating it while still frozen breaks down the natural fibers, and prevents the juices from being released too soon. Just leave the root out on the counter at room temperature for two or three minutes before grating on the small holes of a box grater.

—Jenny and Frank Martinez Nocito,
Leverett, Massachusetts, and Vetralla, Italy

We want to hear from you. Send us your best tip and we'll pick a winner from all the entries. Jenny and Frank are the winners of this J.K. Adams pour-spout carving board.

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Tea Smoking Success

I was surprised by how easy it was to make the Tea-Smoked Salmon in your August/September issue. Putting together the smoking packet was simple (I watched the video at FineCooking.com). The salmon was perfectly seasoned from the soy-based marinade, and it picked up a lot of flavor from the smoking—much more than I expected. The dish was a hit with the whole family, and my daughter immediately requested that I make it again.

—Jennifer Mach, via *Cook the Issue*
on *FineCooking.com*

I made the tea-smoked salmon for a celebration dinner last night, and it was probably the tastiest salmon we've ever had. This recipe's a keeper.

—Janine Szabo, via *FineCooking.com*

Weekend Cooking

When the August/September issue arrived, I immediately planned a menu for the weekend. The fried chicken was moist and delicious, and the potato salad with onion, celery, eggs, capers, and cilantro will become my go-to from now on. I can't wait to make

the apricot-almond slab pie, since local apricots are available now. I love your magazine. Thanks!

—Diane Desjardins,
via email

Eating Less Meat

Your article on "10 Ways To Eat Less Meat" (August/September) is just what I need right now. I see other magazines writing about eating less meat, but then they just give a recipe or two. Your story offers actual strategies along with recipes. Great job.

—George Cooks,
via *FineCooking.com*

Although I'm not a vegetarian, I have introduced more vegetarian dishes to my family lately. I love interesting grains, tofu, leafy greens, and every type of bean, and I am eager to find recipes for them. *Fine Cooking* is my most reliable recipe source for both traditional and less-familiar ingredients, and I can count on your recipes to be tasty but also accessible. Bravo, *FC*—keep it coming.

—Cathy Lanigan,
via *FineCooking.com*

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CONTRIBUTORS



Colman Andrews ("Pie to the Stars," page 40) was the co-founder of *Saveur* and its editor in chief from 2002 to 2006. He is the recipient of eight James

Beard Awards and the author of five books on food. His latest title is *Ferran*, a biography of Spanish chef Ferran Adrià, due out in October; *The Country Cooking of Italy* will be published in 2011.

- **My favorite piece of kitchen equipment is...** my three 75-year-old cast-iron skillets, inherited from my mother.
- **My latest food discovery is...** deep-fried Mississippi-style tamales with ranch dressing.
- **If I weren't a food writer, I'd be...** a singer with a rock-and-roll bar band.



Mexican pastry chef **Fany Gerson** ("Pan de Muerto," page 62) has worked in the kitchens of Akelarre in Spain and Eleven Madison Park and Rosa Mexicano in

New York City. Her first cookbook, *My Sweet Mexico*, came out in September.

- **My favorite ice cream flavor is...** tamarind sorbet.
- **My favorite food memory is...** making cheesecakes with my sister after school; we pretended to have a cooking show.
- **The best comfort food is...** matzo ball soup.



Liz Pearson ("Cooking by the Calendar," page 68) worked as the kitchen director for *Saveur* magazine before moving back to her native Texas,

where she's now a freelance writer and recipe developer.

- **My favorite food memory is...** watching my older brother make homemade pasta—he would drape the sheets of dough over open cabinet doors as he worked.
- **My latest food discovery is...** *xuixo* (CHOO-CHOO)—a warm sugar-crusted Spanish pastry filled with cream.
- **The dish I most want to learn to cook is...** maraschino cherries (my attempts to date have been way too boozy).



Tasha DeSerio ("Fall for Vegetables," page 42) is a cooking teacher, food writer, and co-owner of Olive Green Catering in Berkeley, California. She honed her skill

for preparing seasonal vegetables at Chez Panisse, where she cooked for five years.

- **The dish I want to learn to cook is...** gnocchi; I'm good at making fresh pasta, but gnocchi and I haven't bonded yet.
- **My favorite food splurge is...** a cucumber margarita made with Patrón.
- **My guilty food pleasure is...** chocolate in all forms, from fine chocolate bark to chips straight from the freezer.



Fine Cooking contributing editor **Maryellen Driscoll** ("Buttermilk Cornbread," page 36) owns and runs

Free Bird Farm in upstate New York with her husband, where they grow 20 acres of organic vegetables and raise chickens.

- **My favorite piece of kitchen equipment is...** my island—a beefy, old 6-foot-long woodworker's bench.
- **My latest kitchen purchase is...** a Liebherr refrigerator—very "green" and very worth the five years I saved up for it.
- **My desert island food is...** a melon, just picked from the vine, warm from the sun, jaggedly quartered with a pocketknife.



James Beard Award-winning pastry chef **François Payard** ("Tarte Tatin," page 74) headed up the sweet side of the kitchen at Manhattan's Le Bernardin and

Daniel before opening his own restaurant, Payard, first in New York City and then in Las Vegas, Japan, and South Korea. His latest venture, FC Chocolate Bar, opened in New York last November.

- **The most underrated ingredient is...** vanilla beans in savory dishes. Try one in vinaigrette for a tomato salad.
- **My biggest food-related pet peeve is...** that everything is shrink-wrapped at the supermarket. How do you buy good ingredients if you can't touch them?
- **The strangest thing I've ever eaten was...** baby bees in Bangkok; they were crunchy.



Award-winning food writer **Dorie Greenspan** ("Tarte Tatin," page 74) is the author of eight cookbooks, including *Paris Sweets* and *Baking: From My Home to*

Yours. Her ninth cookbook, *Around My French Table*, comes out in October. She blogs at doriegreenspan.com.

- **My biggest food-related pet peeve is...** when a server says, "Are you still working on that?" Enjoying a meal with family and friends isn't work.
- **My latest food discovery is...** Urfa biber, a dried Turkish pepper. It's complicated and meaty; I've put it in my molasses spice cookies.
- **My least favorite food is...** tripe, but I want to like it; I really do.



Brooklyn-based photographer **Colin Clark** ("Pan de Muerto," page 62) has had his work published in *Men's Journal* and *Real Simple* and is currently shooting

a cookbook with James Beard Award-nominated chef Seamus Mullen.

- **The most underrated ingredient is...** fennel—the flavor is amazing and versatile.
- **The strangest thing I've ever eaten is...** beef spinal cord soup in Mexico.
- **I'm currently obsessed with...** my new tortilla press; lately I've been turning almost everything I eat into a taco.



Tara Q. Thomas ("Sherry Baby," page 34) is the author of *The Complete Idiot's Guide to Wine Basics* and a contributor to *Opus Vino*, a wine "atlas" by a roster

of experts, due out in October. She has written about wine and food for *Gastronomica* and *The Denver Post*, among others, and has worked as a chef and international wine judge.

- **Out to dinner or cook at home?... I have a three-year-old. Please take me out to dinner.**
- **My favorite food splurge is...** anything cooked in our FryDaddy, with a bottle of cold fino sherry nearby.
- **If I weren't a food and drink writer I'd be...** fitter and far less well fed.

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What's for Dinner?

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Your Ultimate Thanksgiving Guide

Whether you're a pro with the Thanksgiving meal or a nervous newbie, we've got the tools, advice, and recipes you need to make it your best ever. Go to FineCooking.com/thanksgiving to find:

- Our **MenuMaker** tool, which helps you build a custom menu from hundreds of recipes, complete with a tailored-to-you shopping list and timeline.
- Cooking videos for quick tips, from carving a turkey to how to blind bake a pastry crust.
- Triple-tested recipes for classics like Cranberry Sauce with Orange and Rosemary.
- Our **RecipeMaker** tool, which helps you create your own stuffing, choosing just the ingredients you want.

Want a dinner solution for every night this fall? Sign up at FineCooking.com for our 7-days-a-week Make it Tonight eLetter for daily dinner inspiration.

Spooky-Good Halloween

From sweets to drinks for all ages, we've got ideas for Halloween parties full of treats (no tricks). Get menus, plus timelines and shopping lists to pull off a frightfully good time.



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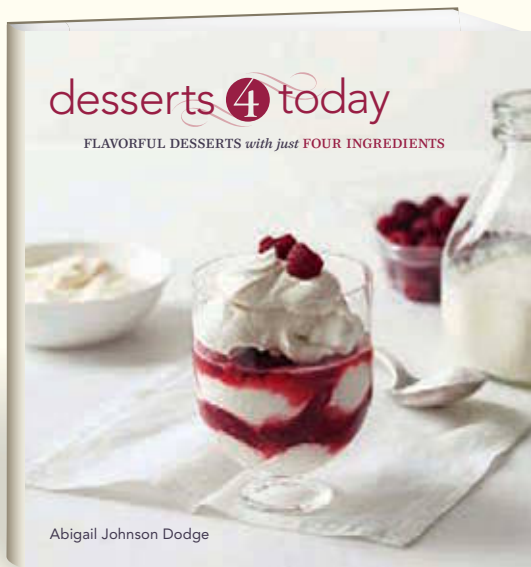


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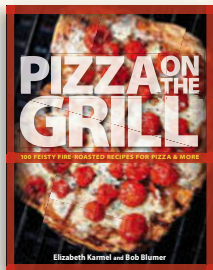
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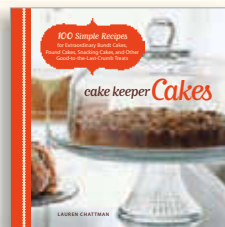
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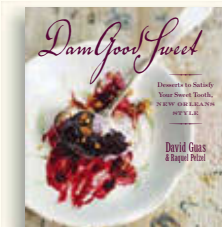
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TRY THIS

Horseradish

HORSERADISH REALLY KNOWS how to wake up the senses. And we're not just talking about the jarred condiment sold on supermarket shelves. Peeled and freshly grated horseradish root has a hot pungency and underlying sweetness that few condiments can match. Typically harvested in early spring or late fall, when its flavor is strongest, fresh horseradish root has been used for centuries in Europe as a prized flavoring and medicinal herb.

Continued on page 18

TRY THIS HORSERADISH

It's valued for those same reasons today: It adds a spicy bite to sauces, relishes, and savory dishes, and it produces chemical compounds with potential anticancer properties. The jarred iteration is found in most grocery stores, but it's usually tamed with vinegar, salt, sugar, and mustard and offers only a trace of the fresh root's potency. For the full impact, look for fresh horseradish in the produce department and peel, then slice or grate it yourself.

What it is

Horseradish originated in Eastern Europe and is a perennial plant of the mustard family (think turnips, kale, and broccoli raab). Today, it's grown throughout Europe and the United States. While its coarse green leaves are edible, horseradish is cultivated mainly for its sharp-tasting fleshy root. The root produces little aroma while intact, but cut, ground, or grated, it releases a type of mustard oil with a sinus-clearing aroma.

How to buy and store it

Fresh horseradish root should have light-brown skin and white flesh. Look for firm, blemish-free roots; avoid those with spongy spots or a withered texture. Extra-large roots may be more fibrous. Wrapped in damp paper towels and sealed in a plastic bag, horseradish keeps in the refrigerator for up to two weeks.

How to use it

To prepare fresh horseradish, scrub the root clean and peel it with a sharp paring knife. Grate the root in a food processor or by hand and add it to vinaigrettes, mustards, hot and cold sauces, and flavored butters that accompany pork, beef, or fish. Try it in Bloody Marys or combine it with ketchup and lemon juice for an easy cocktail sauce.

To preserve horseradish, submerge the freshly grated root in white vinegar and refrigerate. (It will keep for a few months, but its flavor will mellow with time.)

Heat reduces the root's potency, and cooking it until soft will imbue it with a mild, pleasant flavor. Horseradish pairs well with apples, beets, potatoes, and dairy products like cream and cream cheese.

—Melissa Denchak



Get information on hundreds of ingredients at FineCooking.com/ingredients.

twice-baked potatoes with fresh horseradish

Use a rasp-style grater to grate the horseradish and the cheese.

Serves 4

- 4 medium russet potatoes (about 7 oz. each), scrubbed and dried**
- 5 Tbs. unsalted butter, softened**
- ½ cup plus 2 Tbs. finely grated Pecorino Romano (¾ oz.)**
- ½ cup sour cream, at room temperature**
- ¼ cup half-and-half, at room temperature**
- 2 Tbs. plus 2 tsp. finely grated fresh horseradish**
- 1 Tbs. thinly sliced chives; more for garnish**
- Kosher salt and freshly ground black pepper**

Position a rack in the center of the oven and heat the oven to 400°F.

Prick the potatoes a few times with a fork. Put the potatoes directly on the oven rack and bake until tender when pierced with a skewer, 50 to 60 minutes.

While the potatoes are still hot, hold each one with a clean dishtowel and

cut off about one-quarter lengthwise. With a spoon, scoop the potato flesh out into a medium bowl, leaving enough on the skins that they hold their shape. Add 4 Tbs. of the butter to the potato flesh, and with a potato masher, work the potatoes until lightly mashed but not completely smooth. Stir in ½ cup of the pecorino, the sour cream, half-and-half, 2 Tbs. of the horseradish, the chives, 1 tsp. salt, and a few grinds of pepper and mix until combined. Mound the filling into the potatoes. Cut the remaining 1 Tbs. butter into 4 pieces and top each potato with a pat of butter. Transfer to a small rimmed baking sheet or baking dish. (The potatoes may be prepared to this point up to 6 hours ahead; cover and refrigerate. Add 5 to 10 minutes to the baking time.)

In a small bowl, thoroughly mix the remaining 2 Tbs. pecorino and 2 tsp. horseradish with your fingers. Sprinkle over the potatoes. Bake until the potatoes are heated through and the tops are golden-brown, about 20 minutes. Sprinkle with chives.

—Melissa Pellegrino





AT THE MARKET

What we're cooking now

Fine Cooking editors (and a reader) share some delicious ideas for in-season ingredients.



Pasta with Broccoli Raab and Sausage

Brown crumbled hot or sweet Italian sausage; set aside. Sauté blanched broccoli raab in olive oil with minced garlic and crushed red pepper flakes. Add the sausage and halved pitted Kalamata olives. Add cooked pasta (penne, ziti, or cellentani) and enough pasta water or chicken broth to moisten. Toss with freshly grated Pecorino Romano or Parmigiano-Reggiano.

—Jennifer Armentrout

Apple-Parsnip Soup

In a large pot, sauté chopped onion until soft, then add minced garlic and fresh ginger; sauté 2 to 3 minutes more. Add about 1 lb. each peeled and chopped parsnips and apples. Barely cover with chicken broth and let simmer until the parsnips and apples are soft. Purée in a blender, mix in some heavy cream, and season. Serve with croutons.

—Melissa Denchak



Roasted Brussels Sprouts with Sesame Salt

Toast 2 Tbs. sesame seeds and coarsely grind with ½ tsp. sea salt. Toss halved Brussels sprouts in olive oil and roast cut side down on a baking sheet at 450°F until tender and browned, about 15 minutes. Mix with sesame salt to taste.

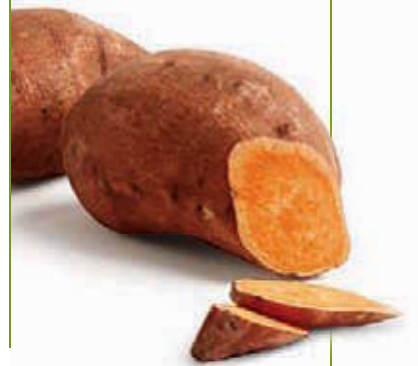
—Jennifer Armentrout



Spiced Sweet Potato Wedges

Toss wedges of sweet potato with paprika, ground cumin, ground coriander, crushed red pepper flakes, salt, and olive oil. Roast at 400°F until the edges are slightly charred, 30 to 35 minutes. Sprinkle with salt and chopped fresh cilantro.

—Nadia Arumugam



Tangerine and Chocolate Wontons

Put a tangerine segment and a square of dark chocolate in the middle of a wonton wrapper. Moisten the edges of the wrapper with water and bring them up to form a little sack, pinching it to ensure a tight seal. Deep fry several wontons at a time until golden-brown, 20 to 30 seconds. Drain, dust with confectioners' sugar, and serve hot.

—Nadia Arumugam

Bibb Salad with Pears, Roquefort, and Pecans

Slice Bartlett or Anjou pears and add to a salad of Bibb lettuce, crumbled Roquefort, and candied pecans. Top with a simple vinaigrette made with minced shallots, red wine vinegar, salt, freshly ground black pepper, and extra-virgin olive oil.

—Lisa Waddle



ONE READER'S SEASONAL SPECIALTY



Oven-Roasted Carrots with Honey-Chipotle Glaze

Diagonally slice carrots into ½-inch-thick pieces. Toss with olive oil, salt, and pepper and roast in a 400°F oven until tender, about 15 minutes. Glaze the carrots with a sauce made of olive oil, honey, red wine vinegar, minced chipotle pepper in adobo, and chopped fresh cilantro.

—Brandon Smith, Saugus, California





PRESERVING THE SEASON

Fresh Nuts

Come autumn, the harvest of almonds, pecans, and hazelnuts begins in earnest. Turn your favorite nuts into a rich butter to be savored for months to come.

BY MELISSA DENCHAK

IF YOU LOVE NUTS, now is the time to stock up. Freshly harvested almonds, pecans, and hazelnuts are in markets and ready to eat, raw or toasted. But then what? Stored in a kitchen cabinet, nuts can go rancid in a matter of weeks. Refrigerated in bulky bags, they can get in the way, while frozen nuts are easily forgotten. Our favorite preservation method is to turn fresh nuts into a rich, spreadable butter—one that not only makes storing easy but also transforms an everyday snack into a decadent treat.

Making nut butter is simple: Using a food processor or blender, simply grind nuts (toasted or raw) until a paste forms, adding oil as needed to aid the grinding and smooth the consistency. Some nuts, like almonds, have a higher fat content and will turn out a creamier butter. Others, like hazelnuts, produce coarser, drier results. The flavor profile of various nut butters can be equally variable: While almonds produce a sweetish butter, pecans yield a more robust flavor with a slightly bitter, tannic finish. You can adjust the flavor notes even more by adding honey, salt, maple syrup, cinnamon, or vanilla.

Smear nut butter on toast, crackers, apple slices, or bread for sandwiches. Or substitute it for peanut butter in some of your favorite recipes. (See the sidebar for other ideas.) But beware: It's addictive. Although it'll last for months in the refrigerator, you're apt to finish yours before the season's end.

Nut Butters Gone Wild

Nut butter is delicious any time of day, for breakfast, lunch, dinner, or dessert. Here, a few tasty ways to use yours up.

- Spread pecan butter between two shortbread cookies.
- Toss lo mein noodles with almond butter, soy sauce, sautéed snow peas, carrots, and scallions.
- Dollop cooked green beans with hazelnut butter.
- Swirl any nut butter into vanilla ice cream.
- Blend hazelnut or almond butter into smoothies.
- Top a bowl of oatmeal with a spoonful of any nut butter.
- Make banana and nut butter sandwiches. —M.P.



nut butter

This recipe can be used for a variety of nuts. A blender produces the smoothest results, but only a heavy-duty one is up to the task. As an alternative, use a food processor; the butter will just be a bit coarser. For almond or hazelnut butter, try substituting almond or hazelnut oil for the canola oil.

Yields about 1 cup

2 cups toasted skin-on almonds, toasted and skinned hazelnuts, or untoasted pecans

¼ tsp. fine sea salt

1½ to 4 Tbs. canola, vegetable, or other neutral-flavored oil

1 tsp. honey

Put the nuts in a heavy-duty blender or a food processor and pulse until roughly chopped. Add the salt and purée until the nuts become fairly smooth, adding only enough oil to help the nuts break down. Add the honey and pulse to mix. Transfer the nut butter to a sterile jar and store in a cool, dry place for up to 2 months or in the refrigerator for 6 to 9 months.

CHUNKY NUT BUTTER

Coarsely chop ¼ cup of the nuts. Make nut butter with the remaining nuts, and then stir in the chopped nuts by hand.

—Melissa Pellegrino



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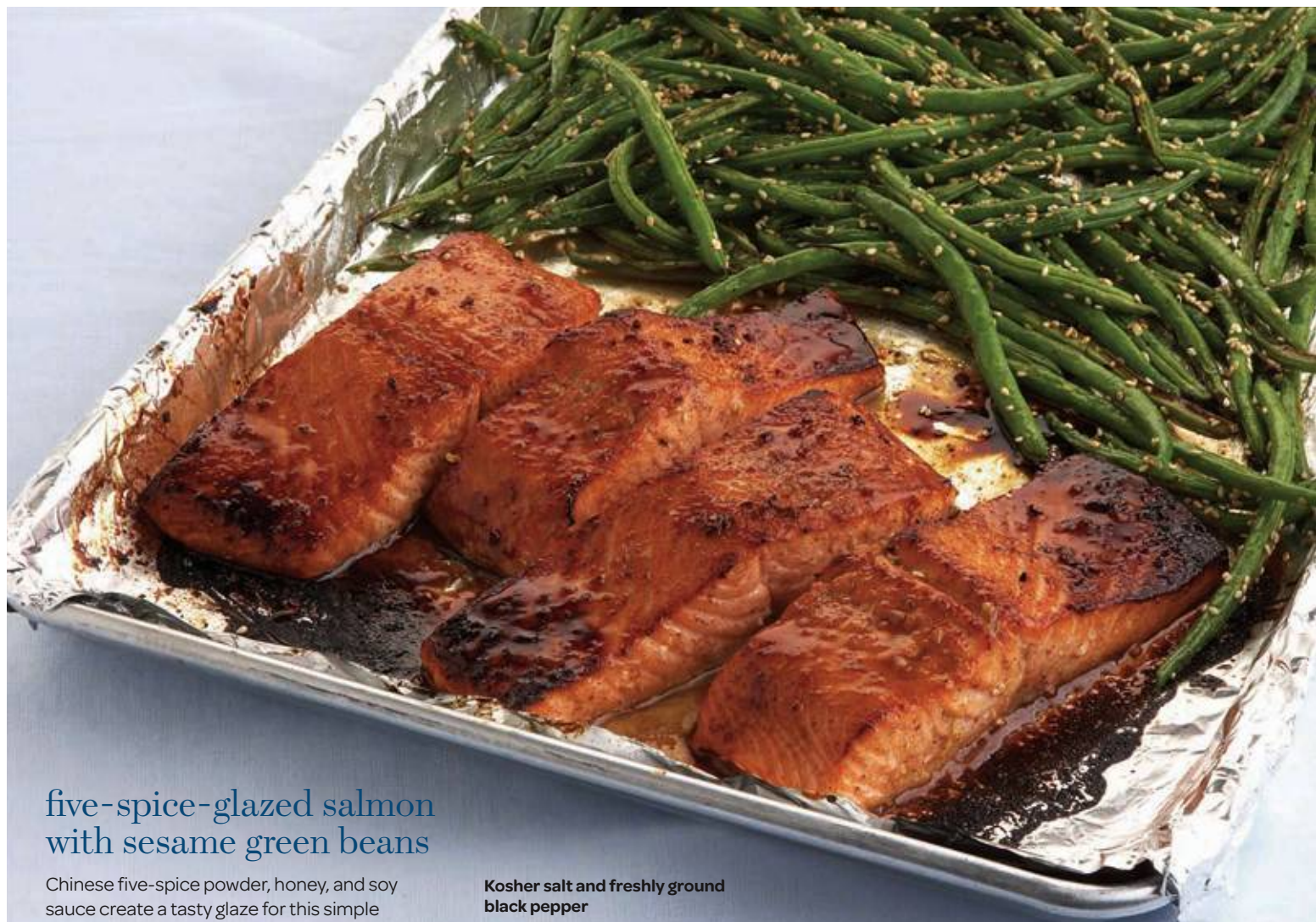
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MAKE IT TONIGHT

Just 30 minutes to dinner, start to finish



five-spice-glazed salmon with sesame green beans

Chinese five-spice powder, honey, and soy sauce create a tasty glaze for this simple salmon dish. Broil the green beans and salmon on the same baking sheet, and you have a meal in minutes.

Serves 4

- ¼ cup honey**
- 4 tsp. reduced-sodium soy sauce**
- 1½ tsp. five-spice powder**
- 2 large cloves garlic, minced**
- 4 6-oz. skin-on salmon fillets (preferably wild), pin bones and scales removed**
- Nonstick cooking spray**
- 1 lb. slender green beans, trimmed**
- 2 tsp. canola oil**
- 1 tsp. Asian sesame oil**

Kosher salt and freshly ground black pepper

2 Tbs. toasted sesame seeds

1 tsp. lemon juice

In a small bowl, whisk the honey, soy sauce, five-spice powder, and garlic. Put the salmon skin side down on a large plate and pour the honey mixture over it. Flip the fillets so they are skin side up. Let the fish marinate for 15 minutes at room temperature.

Position a rack 6 inches from the broiler and heat the broiler on high. Line a large rimmed baking sheet with foil and coat with cooking spray.

In a large bowl, toss the green beans with the canola and sesame oils. Arrange the beans on one half of the prepared baking

sheet and season with salt and pepper.

Arrange the salmon skin side down on the other half of the baking sheet. Brush the salmon with any remaining marinade from the plate.

Broil the salmon and green beans for 3 minutes. Remove the pan from the oven, toss the green beans with tongs, and reposition the salmon pieces as needed so that they cook evenly. Continue to broil until the salmon is just cooked through and the beans are crisp-tender, 2 to 3 minutes. Toss the green beans with the sesame seeds and lemon juice and serve.

—Ivy Manning



seared lamb shoulder chops with mustard-dill pan sauce

If you like, substitute pork chops or chicken breasts for the lamb; this sauce is equally delicious on both.

Serves 4

- 4 bone-in lamb shoulder chops (2 to 2½ lb. total)**
- Kosher salt and freshly ground black pepper**
- 1 Tbs. extra-virgin olive oil**
- 2 small shallots, finely chopped**
- ½ cup lower-salt chicken broth**
- ½ cup dry white wine**
- 1 Tbs. Dijon mustard**
- 2 tsp. fresh lemon juice**
- 2 Tbs. cold unsalted butter, cut into small pieces**
- 1 Tbs. finely chopped fresh dill**

Season the lamb chops all over with 1½ tsp. salt and ½ tsp. pepper. Heat the oil in a large skillet over medium-high

heat. Put 2 of the chops in the skillet and cook, flipping once, until deep golden-brown and medium rare (130°F), about 10 minutes. Transfer to a large plate, cover loosely with foil, and keep warm. Repeat with the remaining 2 chops.

Add the shallots to the skillet and cook, stirring, until softened, about 1 minute. Add the broth and wine and cook, scraping up any browned bits, until reduced by half, 4 to 5 minutes. Reduce the heat to medium low, stir in the mustard and lemon juice, and cook for 1 minute more. Add the butter a piece or two at a time, swirling the skillet to melt it into the sauce. Remove the skillet from the heat and stir in the dill. Season to taste with salt and pepper. Serve the lamb with the sauce.

—Liz Pearson

roasted red grapes with mascarpone and rum

You can use any grape variety in this 15-minute dessert, though some types will collapse and get juicy more quickly than others. Adjust the baking time as needed.

Serves 4

- 1 lb. seedless red grapes, left on the stems and cut into small clusters**
- 4 tsp. honey**
- 1 tsp. extra-virgin olive oil**
- ½ tsp. flaky sea salt**
- ½ cup mascarpone**
- 1½ Tbs. regular or spiced dark rum**
- 1 tsp. finely grated orange zest**

Position a rack in the center of the oven and heat the oven to 475°F.

In a large bowl, gently toss the grape clusters, 2 tsp. of the honey, the oil, and the salt. Spread the grapes on a large rimmed baking sheet in a single layer and roast, flipping halfway through, until collapsed, juicy, and somewhat caramelized, about 15 minutes.

Meanwhile, stir together the mascarpone, rum, zest, and remaining 2 tsp. honey in a medium bowl.

Transfer the roasted grapes to serving dishes and serve warm, with a dollop of the sweetened mascarpone. —Liz Pearson





acorn squash with rosemary and brown sugar

If you don't have a sauté pan large enough to brown all of the squash at once, brown it in batches, and then return it all to the pan to simmer.

Serves 4

- 1 2-lb. acorn squash (unpeeled), halved lengthwise, seeded, and cut into 8 wedges**
- 1 Tbs. unsalted butter**
- 1 Tbs. extra-virgin olive oil**
- ½ cup dry white wine**
- 3 Tbs. packed dark brown sugar**
- 1 Tbs. chopped fresh rosemary**
- 1 Tbs. fresh lemon juice**
- Kosher salt and freshly ground black pepper**

Using a paring knife, score each wedge of squash lengthwise down the middle of the flesh. Heat the butter and oil in an 11- to 12-inch straight-sided sauté pan over medium-high heat. Arrange the squash in the pan in a single layer and cook, flipping occasionally, until deep golden-brown on all cut sides, about 10 minutes.

Carefully pour the wine into the pan, then quickly scatter the brown sugar, rosemary, lemon juice, ½ tsp. salt, and ¼ tsp. pepper over the squash. Cover the pan, reduce the heat to low, and simmer until the squash is almost tender, about 10 minutes more.

Uncover the pan and increase the heat to medium. Flip the squash and cook until the liquid is thick and the squash is tender, about 5 minutes more. Transfer the squash to a platter, season with salt and pepper to taste, drizzle any remaining liquid over the top, and serve. —*Liz Pearson*

slow cooker pulled-pork sandwiches

An easy version of the classic (even if it does stretch the 30-minute rule), this pulled-pork sandwich is great with a side of vinegary coleslaw.

Yields 8 cups pulled pork, enough for 12 to 16 sandwiches

- 1 large yellow onion, halved and sliced**
- ¾ cup jarred tomato salsa (medium heat)**
- ½ cup plus 2 Tbs. cider vinegar**
- ½ cup packed light brown sugar**
- 1 Tbs. ground cumin**
- 1 Tbs. chili powder**
- Kosher salt**
- 1 4- to 4½-lb. bone-in pork shoulder, trimmed**
- 3 Tbs. tomato paste**
- Toasted hamburger buns, for serving**

In a 4-quart slow cooker, combine the onion, salsa, ½ cup of the vinegar, the brown sugar, cumin, chili powder, and 1 tsp. salt. Add the pork shoulder and turn to coat. Cover the slow cooker and cook until the pork is fork-tender, 5 to 6 hours on high or 7 to 8 hours on low.

Transfer the pork to a cutting board. Using two forks, shred the pork. Discard the bone and fat. Put 1 cup of the juices and onions in a large bowl. Whisk in the tomato paste, the remaining 2 Tbs. vinegar, and 1 tsp. salt. Add the pulled pork and stir to combine. If the pork seems dry, add more juices as needed. Mound the pork on the toasted hamburger buns.

—*Allison Fishman*



black bean soup with sherry

Dry sherry (see p. 34 for more on sherry) gives this soup an extra boost of flavor. A garnish of queso fresco and chopped tomatoes adds color.

Serves 4

- 3 Tbs. extra-virgin olive oil
- 1 large yellow onion, finely chopped
- 1 medium green bell pepper, stemmed, seeded, and finely chopped
- 3 medium cloves garlic, finely chopped
- 2 cups lower-salt chicken broth
- 2 15½-oz. cans black beans, including liquid
- 1 tsp. ground cumin
- 1 tsp. dried oregano
- 1 Tbs. tomato paste
- ¼ cup dry sherry, preferably fino
- Kosher salt and freshly ground black pepper

Heat the oil in a 4- to 5-quart heavy-duty pot over medium heat. Add the onion, green pepper, and garlic and cook, stirring occasionally, until tender, about 5 minutes.

Meanwhile, purée the chicken broth with one can of black beans and bean liquid in a blender.

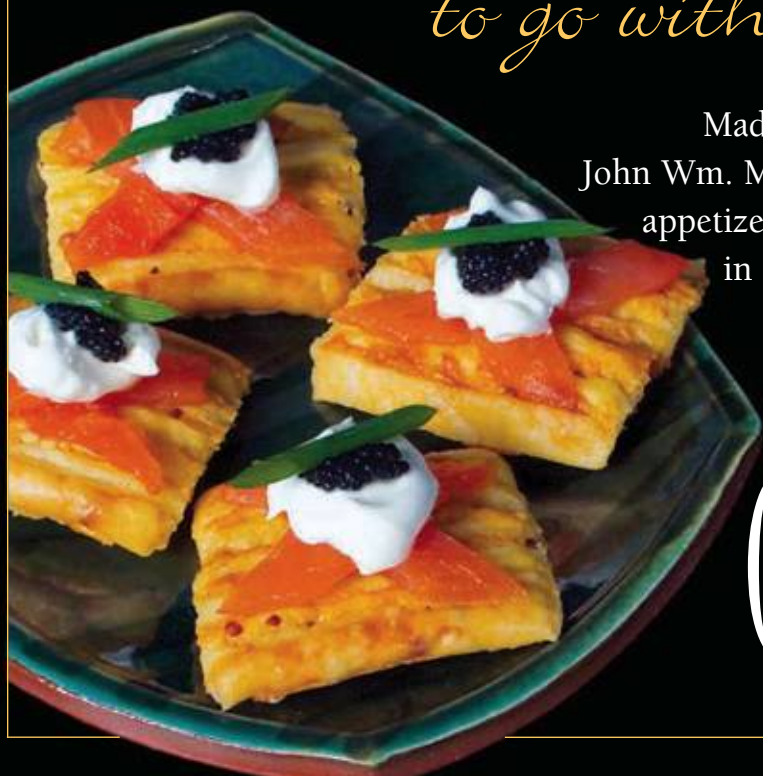
Add the cumin and oregano to the pot and cook, stirring, for 1 minute. Add the tomato paste and cook, stirring, for 1 minute more. Stir in the black bean purée and the remaining whole beans with their liquid; bring to a boil over high heat. Reduce the heat to low, partially cover the pot, and simmer, stirring frequently, until the flavors are melded, about 10 minutes. Stir in the sherry and season to taste with salt and pepper.

—Shelley Wiseman



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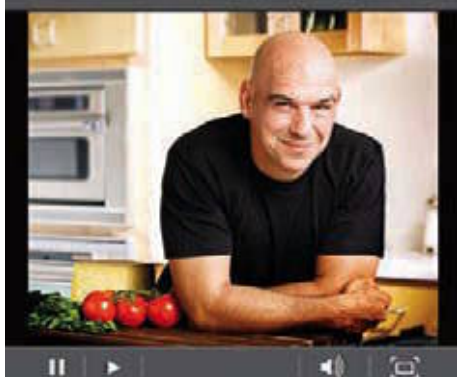
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turkey and corn quesadillas with guacamole

These quesadillas make great use of leftover turkey. Serve them with a mango and jicama salad.

Serves 4 for dinner; 8 for a light lunch

- 2 medium ripe avocados
- ¼ cup finely chopped red onion
- 1 medium lime, one half juiced and the other cut into wedges
- 1 serrano chile, seeded and minced
- Kosher salt and freshly ground black pepper
- 4 cups shredded roast turkey or chicken
- 2 cups fresh corn kernels, blanched, or frozen corn, cooked according to package directions and drained
- ½ cup packed coarsely chopped fresh cilantro
- 8 7-inch flour tortillas
- 2 cups (5 oz.) grated pepper jack cheese
- 2 Tbs. canola oil

Position a rack in the center of the oven and heat the oven to 200°F.

Halve and pit the avocados. Scoop the flesh into a medium bowl and mash with a potato masher. Stir in the onion, 1 Tbs. of the lime juice, the chile, ½ tsp. salt, and ½ tsp. pepper. Season to taste with more salt and lime juice. Put a piece of plastic wrap directly on the surface of the guacamole to prevent browning.

In a large bowl, toss the turkey, corn, and cilantro with 1 tsp. salt. Top half of each tortilla with one-eighth of the filling mixture and ¼ cup of the cheese. Fold the uncovered half of each tortilla over the filling.

Heat 1½ tsp. of the oil in a large nonstick skillet over medium heat. Add 2 of the quesadillas to the pan and weigh down with a lid. Cook until golden-brown and a bit crisp, 2 to 3 minutes. With a spatula, carefully flip each quesadilla and cook until golden-brown and the cheese has melted, about 2 minutes more. Transfer the quesadillas to a baking sheet and put in the oven.

Wipe out the pan. Repeat, cooking the remaining quesadillas in 3 more batches, using 1½ tsp. oil for each batch.

Cut the quesadillas into wedges and serve with the guacamole and lime wedges on the side. —Dina Cheney



The tasty part of the
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quick chicken parmesan

Crisp chicken cutlets are topped with two cheeses and a super-fast tomato sauce in this easy take on an Italian restaurant favorite.

Serves 4

- Nonstick cooking spray
- 2¼ oz. (½ cup) unbleached all-purpose flour
- Freshly ground black pepper
- 2 large eggs
- 1½ cups panko breadcrumbs
- 4 thin-sliced boneless, skinless chicken breast cutlets (about 14 oz.)
- Kosher salt
- 5 Tbs. olive oil
- ¼ cup freshly grated Parmigiano-Reggiano (use the small holes on a box grater)
- 4 oz. fresh mozzarella, thinly sliced
- 1 small yellow onion, chopped
- 2 medium cloves garlic, finely chopped
- 1 14.5-oz. can crushed tomatoes (preferably Muir Glen fire-roasted crushed tomatoes)
- ¼ cup packed fresh basil, chopped (½ oz.)

Position a rack in the center of the oven and heat the oven to 425°F. Line a large rimmed baking sheet with foil and lightly coat the foil with nonstick cooking spray. **Mix the flour** and ¼ tsp. pepper in a wide, shallow dish. In a second wide, shallow dish, lightly beat the eggs with 1 Tbs. water. Put the panko in a third wide, shallow dish. Season the chicken with salt and coat each piece in the flour, tapping off the excess, then the egg, and then the panko, pressing the panko to help it adhere.

Heat 2 Tbs. of the oil in a 12-inch nonstick skillet over medium-high heat. Working in two batches, cook the chicken, flipping once, until the crumbs are golden and the chicken is almost cooked through, 1 to 2 minutes per side, adding 2 Tbs. more oil for the second batch. Transfer the chicken to the prepared baking sheet. Sprinkle the chicken with the Parmigiano and then top evenly with the mozzarella. Bake until the cheese is melted and the chicken is cooked through, 5 to 7 minutes.

Meanwhile, wipe the skillet clean and set over medium heat. Pour in the remaining 1 Tbs. oil and then add the onion and garlic. Cook, stirring often, until the onion is tender and lightly browned, 3 to 4 minutes. Stir in the tomatoes and ¼ tsp. salt. Simmer, stirring occasionally, until thickened, 4 to 5 minutes. Remove from the heat and stir in the basil. Season to taste with salt and pepper. Serve the sauce over the chicken.

—Melissa Gaman



TUSCAN COUNTRYSIDE



Some fall in love with Tuscan
Cuisine as soon as they arrive.

Others love it so much they never leave.

Aldo has lived on a hill overlooking Siena his entire life. Part of an ancient form of sharecropping called *Mezzadria*, he works the olive groves in exchange for a portion of the farm's produce. And while most everything in Aldo's kitchen comes from the land, there's one thing that comes from the market — Barilla pasta.

www.DiscoverBarilla.com

Barilla Penne
with spinach, cherry tomatoes
and Tuscan Pecorino cheese

Ingredients

Barilla Penne	1 box
Extra virgin olive oil	4 tbsp, divided
Garlic	1 clove, chopped
Cherry tomatoes	4 cups, halved
Fresh baby spinach	1 (6 oz.) bag
Tuscan Pecorino cheese	1 cup, shaved
Salt & black pepper	to taste

For the complete recipe visit
DiscoverBarilla.com



The Choice of Italy





GO SHOPPING

Great Finds

Our latest buys for the kitchen and table. **BY MELISSA DENCHAK AND DENISE MICKELSEN**

Flip Side

Dutch designer Ineke Hans's stainless-steel flatware has a dual personality; one side is sleek, the other ornate. Each set comes in a storage box, with chopsticks. **\$56 for a four-piece set at aplusstore.com; 800-913-0071.**



Spread It On

Poivre d'Or's delicious preserves are made from ingredients like bananas and Victoria pineapples that are grown on the island of Mauritius in the Indian Ocean. **11-ounce jars from \$11 at gourmetlibrary.com; 888-980-9463.**



Bowled Over

All of the pieces in designer Tina Frey's resin table-top collection are handmade, so no two are alike. Her bowls, in colors inspired by Popsicles and jelly beans, will add pizzazz to any setting. **Sorbet bowl, \$36 at tinafreydesigns.com; 415-223-4710.**

Heritage Pasta

The Faella family of Gragnano (the dried-pasta capital of Italy) has been making durum wheat semolina pasta since 1907. By slow drying their penne, spaghetti, and casarecci corti (at right) at low temperatures, they produce pasta with rich grain flavor, a firm texture, and a slightly rough exterior, which helps sauces cling to it. **\$7.85 for 1 pound at gustiamo.com; 718-860-2949.**



One Size Fits All

This puzzle of a cake stand accommodates desserts big and small, from tiny tarts to grand, showstopping cakes. A collaboration between pastry chef Pierre Hermé and French designer Matali Crasset, this melamine plate is part of a new four-piece collection called Essentiel de Pâtisserie. **Cake plate, \$118 at alessi-shop.com.**

The Wright Stuff

Russel Wright's mid-century modern dinnerware collection has been updated for the 21st century. Los Angeles-based Bauer Pottery has relaunched pieces from the designer's American Modern line using Bauer's signature colors: orange, yellow, blue, and turquoise (shown here). **Pitcher, \$75 at bauerpottery.com; 888-213-0800.**



Photographs by Scott Phillips



BOOKS THAT COOK

The Reading List

New must-have reads for food lovers. BY KIMBERLY Y. MASIBAY

At Home with Madhur Jaffrey

Simple, Delectable Dishes from India, Pakistan, Bangladesh, and Sri Lanka

By Madhur Jaffrey
(Alfred A. Knopf, \$35)

In the decades since her groundbreaking book, *An Invitation to Indian Cooking*, came out, award-winning author Madhur Jaffrey's own cooking has evolved. Without eschewing traditions like toasting and grinding spices, she has discovered simpler ways to achieve authentic flavors. Here, she shares her secrets and serves up 190 inviting recipes, many of them truly easy. You'll find tantalizing relishes, sweet chutneys, and tangy pickles; savory nibbles like spice-roasted nuts and crisp fritters; and a bounty of fragrant soups, spicy curries, and legume-based dals.

In the Kitchen with a Good Appetite

150 Recipes and Stories
About the Food You Love

By Melissa Clark
(Hyperion, \$27.50)

Melissa Clark's new book sparkles with enthusiasm. Clark, who has dozens of books to her credit and writes a popular column in *The New York Times* dining section, offers 150 approachable recipes that are so exactly what you want to eat right now, you'll grow hungrier with each turn of the page. The only thing that might stop you from dashing straight to the kitchen to whip up some Pesto Scrambled Eggs with Fresh Ricotta or Fudgy Bourbon Balls is the joy of reading the stories that preface each recipe. Sprinkled with tips from culinary luminaries and sage advice from the great cooks in Clark's own family,

these captivating tales offer dreamy glimpses into a food-centric life that almost any cook would love to live.

Around My French Table

More than 300 Recipes
From My Home to Yours

By Dorie Greenspan
(Houghton Mifflin Harcourt, \$40)

With this stellar collection of recipes, celebrated cookbook author Dorie Greenspan chronicles her long love affair with France and its food. Greenspan offers entertaining stories, culinary insights, and 300-plus recipes gathered and perfected over decades spent in France, where she lives part-time. A native New Yorker, she writes of French cuisine with an insider's knowledge and an outsider's matchless zeal. And through such recipes as Orange and Olive Salad, Chicken in a Pot, and Pumpkin Stuffed with Everything Good, she captures the honest, unfussy side of French cuisine that's familiar, perhaps, only to those lucky (or determined) enough to call France home.

American Terroir

Savoring the Flavors of Our
Woods, Waters, and Fields

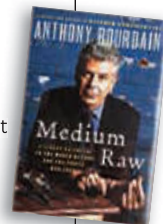
By Rowan Jacobsen
(Bloomsbury, \$25)

Anyone who's read about wine has encountered the French term *terroir*, which means "taste of place." Here, award-winning author Rowan Jacobsen investigates how local conditions like soil, water, and microclimate affect the flavors of food. Why are the upland carrots from his neighbor's farm so singularly tart? And why is Yukon River salmon the richest of

what we're reading now

Medium Raw: a Bloody Valentine to the World of Food and the People Who Cook (Ecco, \$26.99) is the latest culinary manifesto from opinionated chef Anthony Bourdain. In this often comical page turner, Bourdain rants about everything from the Food Network to the sorry state of the meat industry. Along the way, he delivers a written rendition of his TV series, *No Reservations*, with hunger-inducing descriptions of the best meals he's eaten. If you have the stomach for the truth about what's on your plate, this is a must-read.

—Melissa Pellegrino



all? To sleuth out the answers to such questions, Jacobsen profiles 12 North American foods, from Vermont's high-mountain maple syrup to coffee grown in Panama's lush Jaramillo region. At the end of each chapter, he offers resources to help you score the place-specific foods and a few simple recipes that let the ingredients' terroir shine through.

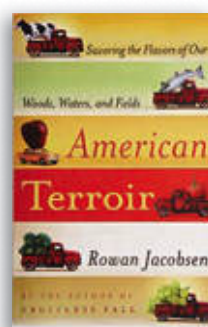
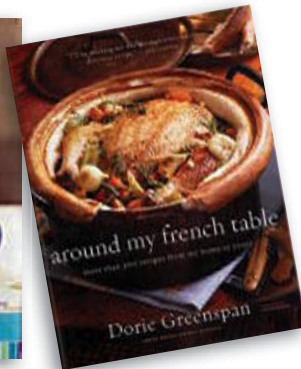
Oldman's Brave New World of Wine

Pleasure, Value, and Adventure
Beyond Wine's Usual Suspects

By Mark Oldman
(W. W. Norton, \$19.95)

Why should wine insiders have all the fun? In this carefully curated guide, wine writer Mark Oldman highlights 46 alternatives to wine's usual suspects—the hidden gems that delight the pros but elude the amateurs. Some of the wines, like Grüner Veltliner, Gewürztraminer, and Malbec, are gaining in popularity. Others remain under the radar (e.g., Lambrusco, sparkling Shiraz, Aglianico, and Txakoli). But all offer great value. Witty and accessible, this book is for enthusiasts of all levels.

Kimberly Y. Masibay is a
Fine Cooking contributing editor.





THE GOOD LIFE

Spice of Life

To make your cooking ever more flavorful—and healthier—just look in the spice cabinet. **BY ELLIE KRIEGER**



“Thinking about how to combine antioxidant powerhouses in one delicious dish led me straight to this vegetable curry.”

WHEN I WAS A CHILD, looking into my mother’s spice cabinet was like dreaming in black and white. Salt and pepper were the dominant seasonings, with maybe a handful of others. I recall some garlic powder, onion flakes, cinnamon-sugar for my favorite toast, and the same old jar of paprika that had been there for decades, mainly to garnish deviled eggs for parties.

It wasn’t until I grew up that I discovered the glorious, vast array of spices out there and began to see food and flavor in brilliant Technicolor. I remember the first time I had smoked paprika, served on potatoes in a Spanish restaurant. I ran to the market to buy my own jar the next day. (It was tough to find back then; now it’s everywhere.) My first attempt at chili from scratch brought cumin, coriander, and ancho chile powder into my life. And while sugary cinnamon toast is still one of my ultimate comfort foods, learning how cinnamon can transform savory dishes came as a revelation.

Spices continue to surprise and impress me, since the latest research reveals their immense antioxidant power. Astoundingly, a half-teaspoon of that good old cinnamon has more antioxidants than a serving of raspberries; a half-teaspoon of ground turmeric, more than a serving of broccoli. Ground ginger, curry powder, and paprika are also top antioxidant scorers. All of this translates into big potential healing power. For example, studies link cinnamon with blood sugar regulation, turmeric with cancer prevention, and ginger with reducing inflammation. To think I’ve loved these spices simply for their flavor.

Given the health benefits, there’s even more reason to spice things up in the kitchen. Thinking about how to combine several antioxidant powerhouses—turmeric, cinnamon, cayenne—in one delicious dish led me straight to this vegetable curry. Here, the spices marry in a rich, flavorful sauce that has a comforting, belly-warming appeal and brings out the complex flavors in the vegetables. They’re everyday vegetables made extraordinary and even more healthier—thanks to my Technicolor spice cabinet.

Good to Know

When adding spices to your cooking, there are many ways to go. Try one or all of these delicious ideas:

- Add zingy ground ginger to hot cocoa, or go Mexican style by adding cinnamon and chile powder.
- Use ground chile in a rub for roast chicken or meats.
- Shower your scrambled eggs or oven fries with paprika.
- Curry up your roasted vegetables or steamed rice.
- Sprinkle some cinnamon on ripe pear or apple slices.

Photographs by Scott Phillips; food styling by Samantra Seneviratne

south indian-style vegetable curry

This easy one-pot meatless main gets complex flavor from a combination of spices, including coriander, cumin, turmeric, cayenne, and cinnamon. Serve with basmati rice.

Serves 6

- 2 Tbs. canola oil
- 1 large yellow onion, finely diced
- 4 medium cloves garlic, minced
- 1 2-inch piece fresh ginger, peeled and finely grated (1 Tbs.)
- 1 Tbs. ground coriander
- 1½ tsp. ground cumin
- ¾ tsp. ground turmeric
- ½ tsp. cayenne
- 1 Tbs. tomato paste
- 2 cups lower-salt chicken broth or vegetable broth
- 1 cup light coconut milk
- 1 3-inch cinnamon stick
- Fine sea salt and freshly ground black pepper
- 1 small cauliflower, broken into 1½-inch florets (about 4 cups)

- 1 lb. sweet potatoes, peeled and cut into 1-inch cubes (about 3 cups)
- 2 medium tomatoes, cored, seeded, and coarsely chopped (about 1½ cups)
- 2 large carrots, peeled and cut into ½-inch-thick rounds (about 1 cup)
- 1 15½-oz. can chickpeas, drained and rinsed
- 4 oz. baby spinach (about 4 lightly packed cups)
- 2 Tbs. fresh lime juice
- 1 tsp. finely grated lime zest
- 2 Tbs. chopped fresh cilantro

In a 5- to 6-quart Dutch oven or other heavy-duty pot, heat the oil over medium-high heat. Add the onion and cook, stirring occasionally, until beginning to brown, 3 to 4 minutes. Reduce the heat to medium (or medium low if necessary) and cook until the onion is richly browned, 5 to 7 minutes more. Add the garlic and ginger; cook, stirring, for 1 minute to

blend the flavors. Add the coriander, cumin, turmeric, and cayenne; stir for 30 seconds to toast the spices. Add the tomato paste and stir until well blended with the aromatics, about 1 minute.

Add the broth, coconut milk, cinnamon stick, 1 tsp. salt, and ¼ tsp. pepper and bring to a boil. Reduce the heat to medium low or low and simmer for 10 minutes.

Add the cauliflower, sweet potatoes, tomatoes, and carrots. Raise the heat to medium high and return to a boil. Reduce the heat to medium low, cover, and simmer until the vegetables are tender, 20 to 25 minutes. Discard the cinnamon stick.

Stir in the chickpeas, spinach, lime juice, and zest; cook until the spinach has wilted, about 3 minutes more. Season to taste with salt. Serve garnished with the cilantro.

Registered dietitian Ellie Krieger is a Fine Cooking contributing editor.





DRINKS

Sherry Baby

For a wonderfully versatile wine that pairs with nearly every type of food, pour a glass of sherry. **BY TARA Q. THOMAS**

DURING MY RECENT TRIP to Jerez in Spain, sherry was the only drink on the table. Whether it was to accompany an afternoon snack of tiny fried fish, a pre-dinner nibble of ham and dried sausage, or a hearty entrée of braised mushrooms and beef cheeks, it was sherry or nothing.

Now, hold on: No doubt your thoughts immediately turn to cheap cooking sherry or sickly, syrupy apéritifs, and you can't imagine serving these by themselves, let alone with good food. Believe me, those imposters aren't real sherry. True sherry is a vibrant, versatile wine that partners seamlessly with food, savory and sweet. It's full of zest and acidity, which gives it a refreshing quality, and its slightly saline note acts like a dash of sea salt on anything you're eating. Plus, the real virtue of sherry as a great food wine is the range of styles available, from light and bone-dry to richly sweet, with deep brown-sugar flavor (yes, there are even delicious sweet sherries that are well worth savoring with dessert). All of which points to there being a sherry for just about everything on the table.

Sherry Styles

This fortified wine (meaning that it's had extra alcohol added to it) comes from a swath of coastline in southern Spain around the town of Jerez, where cool sea breezes, ample sun, humid warmth, and chalky soils are responsible for the wine's mouthwatering vibrancy. The differences between one style and another all lie in how the wine is made. Once the local white Palomino grapes are crushed and the juice fermented, the winemaker takes his cues entirely from his brew to determine what style of sherry each barrel will become. In this way, sherry production is more an intuitive art form than it is a precise science.

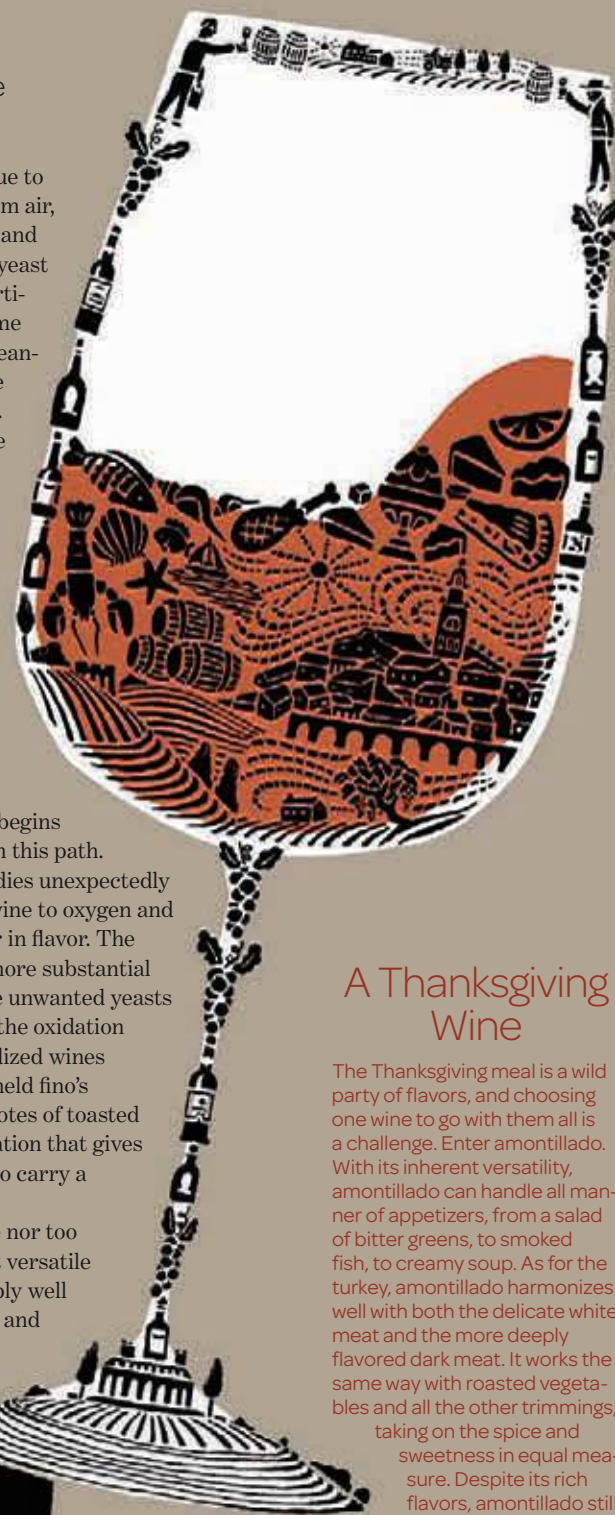
All sherries start out the same, but in some barrels, a blanket of fluffy white yeast called "flor" blooms across the surface of the wine. This wine is destined to become fino, the driest and palest of sherries. This variety of flor, which doesn't develop anywhere

else in the world and is unique to sherry, protects the wine from air, preventing it from oxidizing and taking on color. To keep the yeast healthy, the cellar master fortifies the sherry by adding some alcohol (about 15 percent, meaning that every 100 ml of wine will contain 15 ml of alcohol). All this yields a delicate wine with a refreshing green apple crispness and a nutty, yeasty tang.

Salty snacks like roasted nuts and chips—or for that matter, anything fried—are a perfect match for fino's sprightly acidity. Its delicacy also makes it the choice for light foods like white fish, salads, and green vegetables.

Sometimes a sherry that begins its life as a fino deviates from this path. This happens when the flor dies unexpectedly during aging, exposing the wine to oxygen and turning it darker and deeper in flavor. The winemaker will then add a more substantial dose of alcohol to discourage unwanted yeasts from colonizing and to slow the oxidation process. These partially oxidized wines become amontillado. They meld fino's freshness and acidity with notes of toasted nuts and caramel, a combination that gives this sherry the perfect heft to carry a whole meal.

Being neither too delicate nor too rich, amontillado is the most versatile sherry. It partners remarkably well with a variety of ingredients and



A Thanksgiving Wine

The Thanksgiving meal is a wild party of flavors, and choosing one wine to go with them all is a challenge. Enter amontillado. With its inherent versatility, amontillado can handle all manner of appetizers, from a salad of bitter greens, to smoked fish, to creamy soup. As for the turkey, amontillado harmonizes well with both the delicate white meat and the more deeply flavored dark meat. It works the same way with roasted vegetables and all the other trimmings, taking on the spice and sweetness in equal measure. Despite its rich flavors, amontillado still has that hallmark acidity that keeps you refreshed and ready for more—key during this marathon meal.

favors everything from smoked fish and roast chicken to notoriously hard-to-match foods like eggs, artichokes, and asparagus.

Another variety of dry sherry, *oloroso seco*, is produced when the flor never really catches on. This wine is fortified to 17 or 18 percent at the outset, keeping rogue yeasts at bay. Without a layer of flor, the sherry matures to a deep mahogany brown. This intensely rich sherry is heavy with roasted fruit overtones and sometimes with dark maple and burnt orange notes, too.

Bring out *oloroso* for the dishes with the deepest flavors, such as grilled steaks, braised beef cheeks, gamey meats, roasted mush-

rooms, and rich, funky cheeses. It can work well with rich, briny shellfish, too, such as scallops and lobster.

Not to neglect the best part of a meal, there are sweet sherries to accompany dessert. The dulce, or cream, variety is usually made by adding a hefty dose of grape syrup or sweet wine made from the heady Muscatel-like Pedro Ximénez grape to a dry sherry. The most reliable choice is *oloroso dulce*, which combines the best attributes of a dry *oloroso* with a toffee-like sweetness, and is delicious with cheeses, nut pies, and chocolate desserts.

For a seriously hedonistic experience, opt for a type of sweet sherry made exclusively

from Pedro Ximénez grapes and labeled simply P.X. As thick as molasses, with intensely sweet notes of burnt orange, caramel, spice, and nuts, P.X. is perfect for drizzling over ice cream or sipping with a dessert. You can even enjoy it on its own, as I did in Jerez—dessert in a glass. Indeed, with sherry as the singular liquid accompaniment to dish after dish, and meal after meal, it seemed only fair to savor it by itself at least once.

Tara Q. Thomas is a New York City-based wine writer and senior editor of Wine & Spirits magazine.

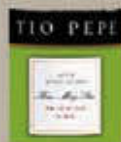
Shopping for Sherry

There's a sherry to suit every menu, from bright and zesty *fino* for a cocktail party with small bites to toffee-rich dulce to match your most indulgent desserts.

FINO

Gonzalez Byass Tio Pepe (\$14)

The standard-bearer for finos, this is a bone-dry, clear, crisp wine with a salty tang. Try it with sliced cured ham or anything fried or smoked.



Bodegas Hidalgo La Gitana Manzanilla (\$15/500 ml)

One of the most delicate sherries around, this one is almost as light as sea spray, with a crisp, tangy green grape flavor. It's the perfect accompaniment to a salad. (Manzanilla is a variety of *fino* produced in the coastal town of Sanlúcar de Barrameda.)

AMONTILLADO

Pedro Romero Amontillado

(\$13) Light in hue and mildly nutty in flavor, this versatile wine has the delicacy for light fish dishes as well as the where-withal to handle hard-to-match vegetables like artichokes and Brussels sprouts.



El Maestro Sierra (\$25)

Elegant and fresh, with just enough caramel to round off the edges of the wine's dry, mineral flavors, El Maestro Sierra is delicious with a range of foods, from a Spanish tortilla and spicy seafood to cured meats and fish.

OLOROSO SECO

Emilio Hidalgo Seco Gobernador

(\$26) At once fresh and earthy, this choice has crisp, saline flavors at the forefront, with background notes of caramel and baking spices. Try it with mushroom-heavy dishes, such as porcini risotto or halibut with morels.



Barbadillo Cuco Oloroso Seco

(\$42) This has the dark, sweet, and slightly bitter flavors of salted caramel and burnt orange but with a refreshing dry finish. It's a wine for hearty entrées, such as roast birds and red meat.

SWEET SHERRIES

Gonzalez Byass Matusalem

Oloroso Dulce (\$20) This sherry is intensely dark in hue and flavor, with notes of coffee and bitter chocolate curbing the sweetness of its raisiny tones. It's built for strong cheeses—creamy blues especially—although it's just as tasty with biscotti or a nutty tart.



Dios Baco Oxford 1.970 Pedro

Ximénez (\$20) Dark, sweet, as thick as honey, and heavy with caramel flavors, this is a fabulous topping for ice cream or rice pudding—or dessert all by itself.

Sherry Know-How

BUYING

Look for bottles labeled Jerez-Xérès or Manzanilla-Sanlúcar de Barrameda. These indicate a denomination of origin, an official designation ensuring that the wines come from a defined area in and around the Spanish town of Jerez and that they meet specific standards set by a regulatory board.

STORING

It's best to store opened sherry in the refrigerator. Unlike most wines, it keeps for weeks after opening if you seal it well and put it in a uniformly cold, undisturbed spot at the back of the fridge.

SERVING

- Fino can be drunk straight from the fridge; the chill will play up its refreshing characteristics.
- Pull an amontillado or *oloroso* from the refrigerator about a half-hour before dinner to take the edge off the chill—this will help bring out the sherry's expansive, warm scents and flavors.
- Serve sweet sherry at brisk room temperature.
- When it comes to glassware, forget those thimble-size sherry glasses. Like any other wine, dry sherry deserves a glass that has a bowl ample enough to let its gorgeous aromas expand. Dessert sherry can be served in a dessert wine glass—smaller but still big enough to capture its scent.



HOW TO MAKE

Cornbread

A classic quick bread that should be in every cook's recipe collection. **BY MARYELLEN DRISCOLL**

CORNBREAD IS LOVED BY MOST and contested by many. In the debate about what constitutes authentic cornbread, your viewpoint is likely determined by which side of the Mason-Dixon line you're on. The southern version is usually cooked in a hot skillet with butter or bacon drippings. It uses neither sugar nor flour and doesn't rise much. Northern-style cornbread, on the other hand, tends to be sweeter and almost cake-like.

Geographic preferences aside, the roots of this quick bread's success come down to two simple things: using high-quality cornmeal

and not overmixing. The recipe here incorporates those tips and takes style cues from both the South and the North—there's a hot skillet with butter plus just the right amount of sugar and flour. Since traditional cornbread tends to be dry, starting with a cornmeal mush and adding a little sour cream to the buttermilk goes a long way toward a moist, tender crumb. The result is a cornbread that's not only great for sopping up chili or soup but also delicious on its own.

Tool Kit

Have these kitchen essentials on hand before you start the recipe:

- 9- to 10-inch cast-iron skillet or 9-inch heavy-duty square or round metal baking pan (not nonstick)
- Small saucepan
- Large and medium mixing bowls
- Dry measuring cups and spoons
- Liquid measuring cup (1 cup)
- Whisk
- Wooden spoon
- Cooling rack



COOK'S TIP

Create a crust Heat your skillet or heavy-duty metal baking pan in the oven while you prepare the batter. Don't be alarmed by the batter's sizzle as you pour it into the hot pan—it's this dose of heat that will deliver a crisp, crackly crust.



Create your own cornbread stuffing with the Recipe Maker at FineCooking.com/extras.



Need to Know

Buy the best Purchase fresh, stone-ground cornmeal; it has a clean, subtly sweet corn flavor. Small-scale grist mills source the best corn, carefully process their meal, and often grind daily. (For sources, see page 92.) Bob's Red Mill is a good stone-ground supermarket variety. For more information on stone-ground cornmeal, see Test Kitchen, page 87.

Boost your buttermilk Buttermilk is typically lean. Supplementing it with a little sour cream adds tenderness and a touch more tang to your cornbread. For leftover buttermilk ideas, see Test Kitchen, page 87.

Make mush Stone-ground cornmeal includes some of the kernel's hull and germ and doesn't readily absorb moisture or fat, which can

result in a dry, crumbly texture. Adding boiling water to a portion of the cornmeal helps draw out its flavor and produce a moister cornbread. The water must be boiling hot, though, or the cornmeal won't absorb it.

Mix sparingly As with pancakes and muffins, overmixing will make your cornbread less tender. Stir just until the wet and dry ingredients are combined.

Make bread, not cake Some cornbreads eschew sugar, while others use so much that they're practically desserts. Only a couple of tablespoons are needed to really draw out the corn flavor. Try drizzling a slice with honey if you want to sweeten things up even more.

buttermilk cornbread

Leftover cornbread makes a flavorful and versatile base for stuffing. It can be combined with anything from mushrooms and pine nuts to dried cranberries, Italian sausage, or for a bit of heat, spicy chorizo.

Serves 6 to 8

- 9 oz. (1½ cups) medium-grind stone-ground yellow cornmeal, such as Bob's Red Mill
- 2¼ oz. (½ cup) unbleached all-purpose flour
- 2 Tbs. granulated sugar
- 2 tsp. baking powder
- ¾ tsp. table salt
- ½ tsp. baking soda
- 1 cup buttermilk
- ¼ cup sour cream
- 2 large eggs, lightly beaten
- 1½ oz. (3 Tbs.) unsalted butter, cut into a few pieces

Position a rack in the center of the oven and put a 9- to 10-inch cast-iron skillet or a 9-inch heavy-duty square or round metal baking pan (not nonstick) on the rack. Heat the oven to 425°F.

In a small saucepan, bring ½ cup water to a boil over high heat. In a large bowl, combine

½ cup of the cornmeal and the boiling water. Stir to blend—the mixture should become a thick mush.

In a medium bowl, whisk the remaining 1¼ cups cornmeal with the flour, sugar, baking powder, salt, and baking soda to blend.

Add the buttermilk, sour cream, and eggs to the cornmeal mush and whisk to blend.

When the oven and pan are fully heated (after about 20 minutes), add the dry ingredients to the wet ingredients and mix with a wooden spoon until just blended. Do not overmix.

Remove the hot pan from the oven and add the butter pieces, tilting the pan to swirl the butter around until it's melted and the pan is well coated. (The butter may brown; that's fine.) Immediately pour the melted butter over the mixed batter and stir to combine—a half-dozen strokes with a wooden spoon should be plenty. Scrape into the hot pan.

Bake until the cornbread pulls away from the sides of the pan and is golden on top, 18 to 20 minutes. Immediately turn the bread out onto a rack. Cool for 5 minutes. Serve hot.

Maryellen Driscoll is a Fine Cooking contributing editor.

Cornbread Mix-Ins

While this classic cornbread is delicious in its own right, these simple additions add a little pizzazz.

- Sauté ½ cup diced **chorizo** until crisp and fold into the batter along with the melted butter.
- Add 1 cup of grated **extra-sharp Cheddar** to the wet ingredients.
- Toast ¼ cup **pine nuts** and add to the batter with the melted butter.
- Mix 4 thinly sliced **scallions** with the wet ingredients.
- Add 1 cup of sautéed thinly sliced **leeks** to the batter with the melted butter.
- Add 3 Tbs. minced fresh **jalapeño** to the wet ingredients.
- Add 1 cup **fresh corn** to the wet ingredients.
- Add a few slices of cooked, crumbled **bacon** to the batter with the melted butter. You can also substitute 1 Tbs. bacon fat for 1 Tbs. of the butter.





TEST DRIVE

Digital Kitchen Scales

How you measure can make or break a recipe. Fortunately, digital scales leave nothing to chance. Our top three picks will help you follow your favorite recipe down to the last ounce. **BY ADAM RIED**

CHANCES ARE YOU'VE NOTICED that much ado is made of measuring ingredients by weight, especially for baking. The hoopla is warranted, though, because weighing *is* more accurate than measuring by volume alone. Take flour, for example. *Fine Cooking's* recipes list flour in ounces first, then in cups. Why? Because an ounce is an ounce, no matter whose kitchen you're in, while the quantity of flour that can be packed into a dry measuring cup varies quite a bit.

For precise measuring, use a kitchen scale. How to choose one? A good digital scale isn't just accurate but also easy to read, operate, clean, and store. It should have a generous weighing capacity, for those instances when you want to weigh a large roast or a winter squash, and useful features like a bright or backlit display for enhanced visibility. Here are three stellar choices, all \$50 or less.



CAPACITY CHAMP

Salter MaxView Kitchen Scale

\$50 at bedbathandbeyond.com

While many scales have an 11-pound capacity, Salter's MaxView can weigh up to 6 kilos (about 13 pounds) and was among the most accurate we tested. At 7½ x 6½ inches, its plastic weighing platform is huge, and its display is bright, crisp, and easy to see. It has a shiny, sleek black finish and is utterly smooth, making for quick and easy cleaning. Many cooks will find its ability to display liquid, metric, and imperial measurements helpful; the last is shown in fractions. Because it's laden with features (a timer and ambient thermometer among them), several of its buttons are multifunctional, making it slightly less intuitive to use than other models, though certainly not difficult to master.



BEST FEATURES

Oxo Good Grips Food Scale

\$50 at oxo.com

With its ingenious design and unique, genuinely useful features, Oxo's Good Grips scale is a hands-down favorite. The backlit display screen is large and can conveniently be pulled away from the base via a 4-inch cord, so it's never obscured by whatever's on the platform above. Its automatic shutoff feature is also smart—it activates after about 3 minutes but will remember its last weight for up to 45 minutes, so you don't lose track if it turns off before you're finished. Its 7-inch stainless-steel platform is large and removable for easy and thorough cleaning, though it's not dishwasher safe. It can weigh up to 11 pounds and displays metric and imperial measurements (the latter in fractions).

Photographs by Scott Phillips

What to Look For

Keep these features in mind when shopping for a digital scale.

Platform When it comes to the weighing platform, bigger is better, simply because it will accommodate larger items. Generally, we prefer a scale with a stainless-steel or plastic platform rather than glass, which is more likely to crack if you drop something on it.

Display Look for a scale with a large screen that's bright and

easy to read. A backlit display is especially helpful.

Controls The controls on a scale should be simple and intuitive. Look for a tare feature, which zeroes the scale before you add additional ingredients to your bowl. Automatic shut-off features preserve battery life but can be a mixed blessing. Look for cycles that last at least two

minutes. Anything less and the scale may shut itself off before you're finished adding ingredients.

Measuring ability A scale's capacity should be no less than 11 pounds, which is the standard for many models. A scale should switch easily between metric and imperial measurements, and weigh to within increments of 1 gram or a tenth of an ounce.

How We Tested

We tested 12 electronic scales with digital displays. To assess accuracy, we weighed laboratory weights, from heavy to light, that covered the capacity range of the scales. We measured the sizes of the weighing platforms and display screens, and judged the readability of the displays with medium and very large stainless-steel bowls on top. We also evaluated the overall design and the features of each; for instance, automatic shut-off and a tare function (present on all of the models) and backlit or pull-away displays and the ability to weigh liquids (present on just a few).



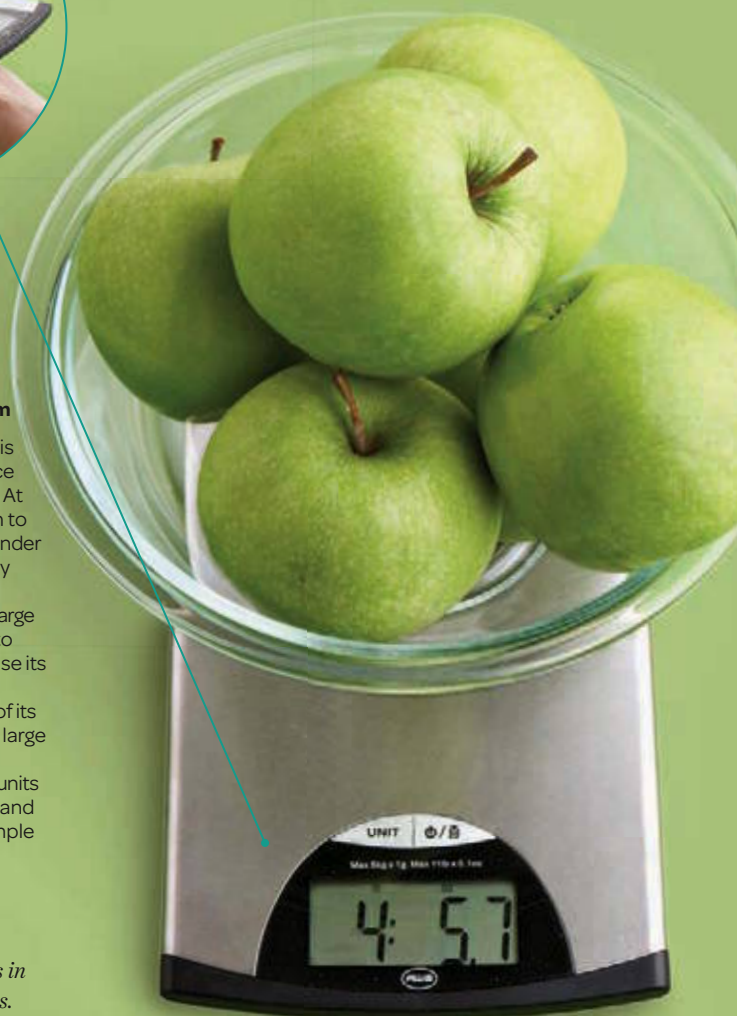
SLENDER MEASURE

American Weigh Edge Kitchen Scale

\$35 at americanweigh.com

The American Weigh Edge is slim in both profile and price but certainly not in virtues. At just ½ inch thick, it's a cinch to store. With its sleek and slender design, it's also exceptionally handsome. Its platform is stainless steel, reasonably large (5½ x 6¾ inches), and easy to clean, which is good, because its matte finish shows every fingerprint. The readability of its display is great, even with a large bowl aboard. It can display imperial, metric, and liquid units of measure (all in decimals), and with just two buttons, is simple and intuitive to use.

Adam Ried is a cookbook author, food writer, and equipment tester who lives in Cambridge, Massachusetts.



Pie to the Stars

The place: a movie studio commissary, circa 1955. The dish: a fondly remembered slice of pie (and a friendly waitress). **BY COLMAN ANDREWS**

I GREW UP IN A HOLLYWOOD HOUSEHOLD. Mom had been a chorus girl (she danced in *Bottoms Up* alongside Lucille Ball) and what they used to call an ingenue. Dad was a contract screenwriter under the old “studio system,” which meant that he was employed by various movie studios for fixed lengths of time—20 weeks at RKO, say, and then 30 weeks at MGM or Warner Brothers, and so on—during which he did whatever they told him to do: adapt novels, expand synopses, rewrite other people’s screenplays, turn out scripts of his own.

I did not grow up in a culinary household. My mother, to put it bluntly, couldn’t cook. The culinary icons in our kitchen weren’t James Beard or Julia Child, but Dinty Moore and the Jolly Green Giant. We ate canned fruit cocktail, Spam, and frozen french fries heated on a cookie sheet; I was 15 before I knew that roast beef wasn’t gray inside. Probably due to my mother’s lack of ability in the kitchen, my parents went out to eat a lot—to all the finest L.A. restaurants of the era. It was my good fortune that they often took me with them, and almost from the time I could hold a fork I was eating ground sirloin steak at Chasen’s, chili con carne at the Brown Derby, fried chicken at Carolina Pines.

The meals I liked the best, though, were the lunches I had with Dad when he’d let me come to work with him. If he was working at Paramount, for instance, we’d sometimes go to Oblath’s, just outside the studio gate, where we’d inevitably see actors dressed as Indians or gangsters or pirates sitting at the counter, eating (or drinking) their lunches just like ordinary folks. Or we’d head across the street to Lucey’s, a sprawling Italianate establishment offering “Delicious Foods and Fine Liquors Served in the Charming Atmosphere of the Old World” (according to the matchbooks), where I’d devour veal cutlet alla parmigiana while Dad pointed out people even a kid like me had heard of, Cary Grant, Gary Cooper, and Bob Hope among them.

Most of all, though, I liked going to the studio commissaries—large on-site dining rooms (always divided into two parts, one for

the executives, one for everybody else) that were first established in the 1930s as a way to keep everybody on the lot (and sober) at lunchtime. Even at the age of eight or ten, I felt an electric buzz when I walked into one of these places. Sometimes I’d see stars I recognized, and sometimes Dad would ID the important people (“That’s Dore Schary; he runs the studio”). But even when I didn’t know who the lunchers were, I knew they were important—characters in the fantasy world that both entertained me and paid my father’s salary. I felt privileged to be in their company and to be part of something my friends at school could only dream of.

Commissaries were known as hotbeds of gossip and rumor (show-biz reporters used to work the rooms regularly), but they were also famous for their good food and efficient service (a lot of the waitresses were moonlighting—or rather, daylighting—from jobs at the famous eateries on La Cienega Boulevard’s Restaurant Row). My favorite was the commissary at Twentieth Century Fox. I don’t remember much about the interior, except that the place was huge and decorated in what I would now call earth tones. I don’t even remember much of what I ate for lunch there (I think pot roast and chicken à la king might have been involved), but I loved it for something I remember vividly—the desserts: big slabs of Neapolitan ice cream, dense chocolate pudding, coconut layer cake that always looked like it was going to tip over, and especially French apple pie. This was simply baked chopped apples with raisins in a graham cracker crust with a crumble-like layer of breadcrumbs and brown sugar on top. I doubt that it had any legitimate connection with France, but I loved it, loved the way the crunchy topping contrasted with the slightly mushy interior of the pie, loved the over-the-top sweetness and the bright apple flavor.

My dad loved it, too, and his favorite waitress would usually bring it to him automatically when he’d finished eating—and to me, too, if I was there. One day I overheard her telling somebody at the next table that they were out of French apple pie. I was crestfallen, but when I reluctantly ordered ice cream



for dessert, the waitress just smiled and, after making sure our neighbors had left, brought out the two pieces she’d saved for us. I think I was more impressed with my father at that moment than I would have been if he’d won an Academy Award. (That may also have been the start of my great affection for waitresses.)

Studios still have commissaries, but most are run by big industrial catering outfits, and the emphasis is on speed and price. In the early 1990s, when I was writing a brief memoir of Hollywood dining, I called the commissary at Twentieth Century Fox and asked if there was any chance they’d still have the recipe for that French apple pie in their files. “Oh, no,” said the assistant manager I spoke with. “Gee, the chef who made it is probably dead by now. Now all of our stuff comes in already made.” And people wonder why Hollywood has gone to hell.

Illustration by Ben Kirchner



french apple pie

Using my memory and assorted baking texts, I came up with a recipe that I think must be pretty close to the one used by the Twentieth Century Fox commissary in the 1950s. Like many mid-century desserts, this pie is quite sweet. And because the crust is not baked, expect it to crumble a bit when sliced.

Yields one 9-inch pie; serves 8

- 4 oz. ($\frac{1}{2}$ cup) unsalted butter; more softened for the pie plate and baking dish**
- 15 whole graham crackers (8 oz.)**
- 2 lb. Granny Smith apples (4 large), peeled, cored, and coarsely chopped**
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ cup golden raisins
- 1 Tbs. all-purpose flour**
- $\frac{1}{2}$ tsp. ground cinnamon
- $\frac{1}{4}$ tsp. ground nutmeg
- $\frac{1}{4}$ tsp. ground cloves
- 2 Tbs. dark brown sugar**
- 2 Tbs. coarse breadcrumbs, lightly toasted**

Lightly butter a 9-inch pie pan. Put all but 2 of the graham crackers in a food processor and process them into fine crumbs; you should have about $1\frac{3}{4}$ cups. (Alternatively, you can put them in a zip-top bag and crush them by rolling a rolling pin or unopened can over them.)

In the microwave or in a small saucepan over medium-low heat, melt 6 Tbs. of the butter. In a medium bowl, mix the butter and the graham cracker crumbs with your fingers until thoroughly and evenly moistened.

Press the crumb mixture firmly and evenly against the sides and bottom of the pan, but don't press any crumbs above the sides onto the rim. Use a flat-bottomed measuring cup to compact the crumbs into a thick crust.

Cover with plastic wrap and refrigerate for at least 2 hours.

Meanwhile, position a rack in the center of the oven and heat the oven to 350°F. Lightly butter a 2-quart baking dish.

Mix the apples, granulated sugar, raisins, flour, cinnamon, nutmeg, and cloves in a large bowl; transfer the mixture to the baking dish and bake, uncovered, stirring halfway through, until the apples are very soft, about 45 minutes. Cool to room temperature.

Fill the chilled piecrust with the apple mixture, gently tamping it down evenly. Melt the remaining 2 Tbs. butter. Crumble the remaining 2 graham crackers with your hands into a medium bowl (the crumbs should not be as fine as those for the crust). Mix in the brown sugar and the breadcrumbs, and then toss with the melted butter. Spread the topping evenly over the apple filling. Refrigerate for at least 1 hour before serving.

Colman Andrews is the author of Ferran: The Inside Story of El Bulli and the Man Who Reinvented Food, available in October.



Fall for Vegetables

Take four familiar autumn vegetables—broccoli, sweet potatoes, Brussels sprouts, and cauliflower—and prepare them in deliciously *unfamiliar* ways.

BY TASHA DE SERIO

I KNOW IT'S FALL. I can smell it in the air. Of course, it's pretty easy to see, too, and I'm not just talking about the brilliantly colored trees. The season's harvest is in, practically flooding the markets, the farmstands, and the grocery store, not to mention everyone's CSA (community-supported agriculture) boxes.

Some fall vegetables—broccoli, sweet potatoes, Brussels sprouts, and cauliflower, to name a few—are comfortingly familiar. You always reach for them; maybe you've prepared them in the same ways for years. But now, when they're in season, there's no better time to break away from your everyday repertoire and explore just what they can do.

Using the recipes here as a road map, try cooking these favorites in new and unexpected ways: Cauliflower becomes a warming, souffle-like side dish; roasted broccoli adds an earthy touch to a hearty grain salad; Brussels sprouts simmered with cream, wine, and mushrooms take on an elegant richness; and sweet potatoes make a surprisingly decadent pie. Once you've gotten a taste of the possibilities, you'll be inspired to keep exploring. The ideas on pages 48 and 49 make a good start.



roasted brussels sprouts with wild mushrooms and cream

If you're used to simple steamed or boiled sprouts, this rich, luxurious side dish will be a delicious surprise. It's equally at home at a casual dinner (serve with a simple pan-seared steak) or a fancy Thanksgiving feast. (For more Brussels sprouts ideas, see p. 48.)

Serves 6

- 1½ lb. Brussels sprouts, trimmed and halved lengthwise (5 cups)**
- 5 Tbs. olive oil**
- Kosher salt**
- 3 Tbs. unsalted butter**
- ¾ lb. wild mushrooms, such as chanterelles or hedgehogs, halved if small or cut into 1-inch wedges (about 4½ cups)**
- 1 large shallot, thinly sliced (½ cup)**
- ¼ cup dry white wine**
- 1 cup heavy cream**
- Freshly ground black pepper**

Position a rack in the center of the oven and heat the oven to 450°F.

Put the Brussels sprouts on a rimmed baking sheet, and drizzle with 3 Tbs. of the olive oil; toss to coat. Spread the Brussels sprouts in an even layer and season generously with salt. Roast until tender and browned, about 25 minutes. Remove from the oven and set aside.

Heat a 12-inch skillet over high heat. When the pan is hot, add 1 Tbs. of the olive oil and 2 Tbs. of the butter. When the butter has melted, add the mushrooms in an even layer, and cook, stirring occasionally, until the mushrooms are golden-brown and tender and the mushroom liquid (if any) has evaporated, 5 to 8 minutes. Season to taste with salt and transfer to a plate. (The recipe may be prepared to this point up to 8 hours ahead.)

Set the skillet over medium-high heat and add the remaining 1 Tbs. olive oil and 1 Tbs. butter.

When the butter has melted, add the shallot, season with a pinch of salt, and cook, stirring occasionally, until tender and golden, 3 to 4 minutes. Add the wine and cook until reduced by half, about 1 minute. Return the mushrooms to the pan and add the Brussels sprouts and cream. Stir in a few grinds of pepper and continue to cook, stirring occasionally, until the cream thickens and coats the vegetables nicely, 3 to 4 minutes. Season to taste with salt and pepper. Serve immediately.



Food styling by Samantha Seneviratne; prop styling by Alexa Waterman

cauliflower sformato

A sformato is an Italian version of a soufflé. If you like, you can bake the cauliflower mixture in individual ramekins or gratin dishes; just reduce the baking time. (For more cauliflower ideas, see p. 49.)

Serves 6 to 8

- 1 small cauliflower (about 2 lb.)**
- 2 Tbs. olive oil; more for the gratin dish**
- Kosher salt**
- 1¾ oz. freshly grated Parmigiano-Reggiano (¾ cup grated on the small holes of a box grater)**
- 3¾ cups whole milk**
- 4 oz. (½ cup) unsalted butter**
- 2¼ oz. (½ cup) all-purpose flour**
- 3 large eggs**
- 2 large egg yolks**
- 2 Tbs. extra-virgin olive oil**
- Freshly ground black pepper**

Position a rack in the center of the oven and heat the oven to 375°F.

Core the cauliflower and separate it into florets. Cut the florets into ¼-inch-thick slices. Put the cauliflower on a rimmed baking sheet and toss with the olive oil. Spread in an even layer, season with ½ tsp. salt, and roast until tender, 30 to 35 minutes. Let cool.

Raise the oven temperature to 400°F.

Brush an 8x10-inch (2-quart) gratin dish with olive oil and evenly coat with about half of the Parmigiano. Set aside.

Heat the milk in a 2-quart saucepan over medium heat until just about to boil.

Meanwhile, melt the butter in a 4-quart saucepan over medium-low heat. Whisk in the flour and cook, whisking constantly, until the mixture turns light golden, 2 to 4 minutes. Slowly add the hot milk, whisking constantly until very smooth. Bring just to a boil and reduce the heat to maintain a simmer. Add 1 tsp. salt and cook, stirring frequently, for 10 minutes to develop the flavor. Transfer to a large bowl.

In a small bowl, whisk the eggs, yolks, and extra-virgin olive oil. Roughly chop ½ cup of the cauliflower, and purée the rest in a food processor. Stir the chopped cauliflower, cauliflower purée, egg mixture, and the remaining Parmigiano into the sauce. Season to taste with salt and pepper. Pour the mixture into the prepared gratin dish and bake until the sformato is just set and browned around the edges, about 30 minutes. It should jiggle just a little when you remove it from the oven. Let rest for 10 to 15 minutes before serving.



sweet potato pie

Because of its similar texture, sweet potato is a natural stand-in for pumpkin in this spin on the traditional Thanksgiving pie. (For more sweet potato ideas, see p. 48.)

Serves 8 to 10

FOR THE PIE DOUGH

- 6 oz. (1½ cups) unbleached all-purpose flour**
- ½ tsp. granulated sugar**
- ½ tsp. kosher salt**
- 3 oz. (6 Tbs.) cold unsalted butter, cut into ½-inch pieces**
- 1 oz. (2 Tbs.) cold vegetable shortening, cut into ½-inch pieces**
- ¾ Tbs. ice water; more as needed**

FOR THE FILLING

- 2 medium-to-large sweet potatoes (12 to 14 oz. each)**
- 1 cup half-and-half**
- 3 large eggs**
- ¾ cup packed light brown sugar**
- 2 tsp. dark rum**
- 1½ tsp. ground ginger**
- 1½ tsp. ground cinnamon**
- 1 tsp. pure vanilla extract**
- ½ tsp. kosher salt**
- ¼ tsp. ground cloves**
- Pinch ground or freshly grated nutmeg**
- Pinch freshly ground black pepper**
- Lightly sweetened whipped cream for serving (optional)**

MAKE THE PIE DOUGH

Combine the flour, sugar, and salt in a large bowl. Add half of the butter. Using your hands, gently toss the butter to coat each piece with flour. Using a pastry cutter or 2 knives, cut the butter into the flour until the mixture has the texture of coarse oatmeal. Add the remaining butter and the shortening, gently toss, and quickly cut again until the larger pieces are about the size of kidney beans.

While tossing the mixture with your hand, sprinkle the ice water on top. Continue to toss between your fingers until moistened evenly. The dough should look shaggy but hold together when gently squeezed in the palm of your hand. If not, add a little more water. Gather the dough into a ball—don't knead it, just squeeze it into one solid mass. Press the dough into a flat disk and wrap tightly in plastic. Refrigerate for at least 2 hours or up to 2 days.

On a lightly floured surface, roll out the dough to a ¼-inch-thick round, 12 to 13 inches in diameter. Gently fit the dough into a 9-inch pie plate, being careful not to stretch it. Trim the edge to a ½-inch overhang. Fold the overhang under to create a thick edge—if some areas are sparse, use the trimmings to bulk them up. Crimp the edge. Prick the dough all over with a fork. Cover and refrigerate until firm, at least 1 hour or overnight.

Position a rack in the center of the oven and heat the oven to 425°F.

Line the pie shell with parchment or foil and fill with pie weights or dried beans. Bake until the edges are just beginning to turn golden, about 15 minutes. Carefully remove the parchment and weights and reduce the oven temperature to 375°F. Continue to bake until the bottom of the crust looks dry and is just beginning to turn golden, 10 to 15 minutes more. Cool completely on a wire rack.

MAKE THE FILLING

Raise the oven temperature to 400°F. Prick each potato once and roast on a rimmed baking sheet until tender, about 1 hour. Let cool.

When the potatoes are cool enough to handle, peel them and cut away any dark spots. Pass the potatoes through a food mill or potato ricer; you'll need 2 cups. (The potatoes can be prepared to this point up to a day ahead. Refrigerate and return to room temperature before continuing with the recipe.)

Put the potato purée, half-and-half, eggs, sugar, rum, ginger, cinnamon, vanilla, salt, cloves, nutmeg, and pepper in a blender and blend until well combined, 1 to 2 minutes. Transfer the sweet potato mixture to a 3-quart saucepan and warm just slightly (to about 100°F) over medium-low heat, stirring constantly, about 2 minutes. Pour the filling into the baked pie shell and bake at 400°F until just set in the center, 25 to 30 minutes. Transfer to a wire rack and let cool completely. Slice and serve with a generous dollop of whipped cream (if using).



roasted broccoli and farro salad with feta

Roasting the broccoli gives it a caramelized edge that pairs beautifully with the earthy grains and creamy feta in this salad. Feel free to substitute cauliflower for the broccoli. (For more broccoli ideas, see p. 49.)

Yields 5 cups; serves 4

Kosher salt

$\frac{3}{4}$ cup farro (whole grain or pearly; see Test Kitchen, p. 87, for more information)

1 lb. broccoli

3 Tbs. extra-virgin olive oil

$\frac{1}{2}$ cup crumbled feta

2 scallions, thinly sliced

Pinch crushed red pepper flakes

2 Tbs. coarsely chopped fresh flat-leaf parsley

1 Tbs. red wine vinegar; more as needed

Position a rack in the center of the oven and heat the oven to 400°F. In a 4-quart saucepan, bring 2 quarts of well-salted water to a boil over high heat. Boil the farro in the water until tender, 20 to 30 minutes for pearly and 45 to 60 minutes for whole grain. Drain well and transfer to a large bowl.

Meanwhile, remove the broccoli crown from the stem and cut into bite-size florets. Peel and halve the stem lengthwise, then cut crosswise into $\frac{1}{4}$ -inch-thick slices. On a rimmed baking sheet, toss the broccoli florets and stems with 2 Tbs. of the olive oil. Roast until tender and browned in spots, about 20 minutes.

Add the broccoli, feta, scallions, red pepper flakes, and parsley to the farro. Sprinkle with the vinegar and 1 tsp. salt and toss. Drizzle with the remaining 1 Tbs. olive oil and toss. Season to taste with more vinegar and salt. Serve warm or at room temperature.



Rediscover two more fall vegetables—rutabaga and cabbage—at FineCooking.com/extras.



4 Favorites, 16 New Ways

Now that you've had a taste of what these guys can do, don't stop there. Here are 16 more tasty new ideas for these classic fall vegetables.



Brussels sprouts

Roasted Brussels sprouts with lemon and Parmigiano

Roast halved Brussels sprouts tossed with olive oil and salt in a hot oven until tender and golden-brown. Finish with a squeeze of lemon juice and freshly grated Parmigiano.

Spaghetti with Brussels sprouts, walnuts, and pecorino

Cook diced onion in olive oil, add boiled, coarsely chopped Brussels sprouts, and cook until golden. Add chopped garlic, thyme, and lemon juice. Toss with cooked whole-wheat spaghetti, toasted walnuts, pecorino, and salt. Drizzle with olive oil.

Brussels sprout gratin with bacon and cream

Cook diced bacon in a hot pan; add boiled, sliced Brussels sprouts, chopped garlic, and thyme. Transfer to a buttered gratin dish. Add cream to just below the sprouts, scatter with fresh breadcrumbs, and dot with butter. Bake in a hot oven until golden.

Sautéed Brussels sprouts with shallots and pancetta

Cook diced pancetta in olive oil until the fat renders. Add chopped shallot and cook until tender. Add halved, boiled Brussels sprouts and cook until lightly browned. Toss with chopped fresh thyme and lemon juice.



Sweet potatoes

Sweet potato purée with sautéed scallions

Simmer large chunks of peeled sweet potatoes in well-salted water until tender. Drain well, mash with butter, and stir in whole milk and sautéed sliced scallions.

Roasted sweet potatoes with brown butter and sage

Toss sweet potato pieces with olive oil and salt and roast in a hot oven until tender. Meanwhile, cook chopped fresh sage and a pinch of salt in melted butter until the butter browns. Add a squeeze of fresh lemon juice and toss with the potatoes.

Sweet potato salad with Moroccan spices

Toss cooled, roasted sweet potatoes with a lemon or lime vinaigrette flavored with grated ginger, cumin, and paprika. Let the flavors meld for about 30 minutes; then toss with chopped cilantro and parsley. Serve at room temperature.

Sweet potato and thyme gratin

In a buttered gratin dish, layer thinly sliced sweet potato; sprinkle each layer with fresh thyme and salt. Add cream to just below the potatoes, dot with butter, cover with foil, and bake in a hot oven until almost tender. Bake uncovered until nicely browned. Let rest for 5 minutes before serving.



Broccoli

Creamed broccoli with lemon and Parmigiano

Combine cream and minced garlic in a sauté pan and simmer until slightly thickened. Add cooked broccoli florets and peeled, thinly sliced stems, season with salt and pepper, and simmer until the cream coats the broccoli. Finish with grated Parmigiano and lemon juice.

Long-cooked broccoli

Briefly sauté broccoli florets and peeled, sliced stems in olive oil with sliced garlic and a pinch of crushed red pepper flakes. Add one cup water, cover tightly, and simmer until the broccoli is very tender, about 1 hour. If it starts to dry out, add a splash more water. Finish with lemon juice and salt.

Broccoli crostini with garlic and pecorino

Roughly chop and reheat leftover long-cooked broccoli (bottom left). Toast thick slices of rustic bread and rub lightly with garlic. Top the bread with the broccoli, a drizzle of olive oil, and grated pecorino or Parmigiano.

Broccoli frittata

Combine cooked broccoli with 6 lightly beaten eggs, grated Parmigiano or pecorino, and salt. Cook the egg mixture in an oiled 8-inch nonstick skillet over low heat until set around the edges. Bake in a hot oven until completely set. Serve warm or at room temperature.



Cauliflower

Cauliflower with anchovies, garlic, and capers

Sauté cauliflower florets until tender and browned, adding chopped anchovy, chopped garlic, capers, and crushed red pepper flakes in the last minute of cooking. Toss with chopped parsley and salt, drizzle with olive oil, and serve warm, at room temperature, or tossed with pasta.

Cauliflower with garlic, ginger, and scallions

Sauté cauliflower florets until tender and browned, adding chopped garlic, minced ginger, mustard seeds, sliced scallions, and a little extra oil in the last minute of cooking. Toss with chopped cilantro. Serve warm or at room temperature.

Cauliflower salad with olives and fresh herbs

Toss boiled, cooled cauliflower florets with a lemon vinaigrette, chopped black olives, capers, and chopped parsley, chervil, or mint.

Roasted cauliflower with feta and chile

Toss cauliflower florets with olive oil and roast in a hot oven until tender and golden-brown. Finish with a squeeze of fresh lemon, some crumbled feta, and a sprinkle of mild red chile, such as Aleppo or Marash pepper.

A former Chez Panisse cook, Tasha DeSerio is co-proprietor of Olive Green Catering in Berkeley, California. ▣

TURKEY SOUP WITH DILL,
PARSLEY, AND CHIVE DUMPLINGS



TURKEY BOLOGNESE



FRESH HERB AND SALT-RUBBED
ROASTED TURKEY



TURKEY NOODLE CASSEROLE



The Ultimate Roast Turkey

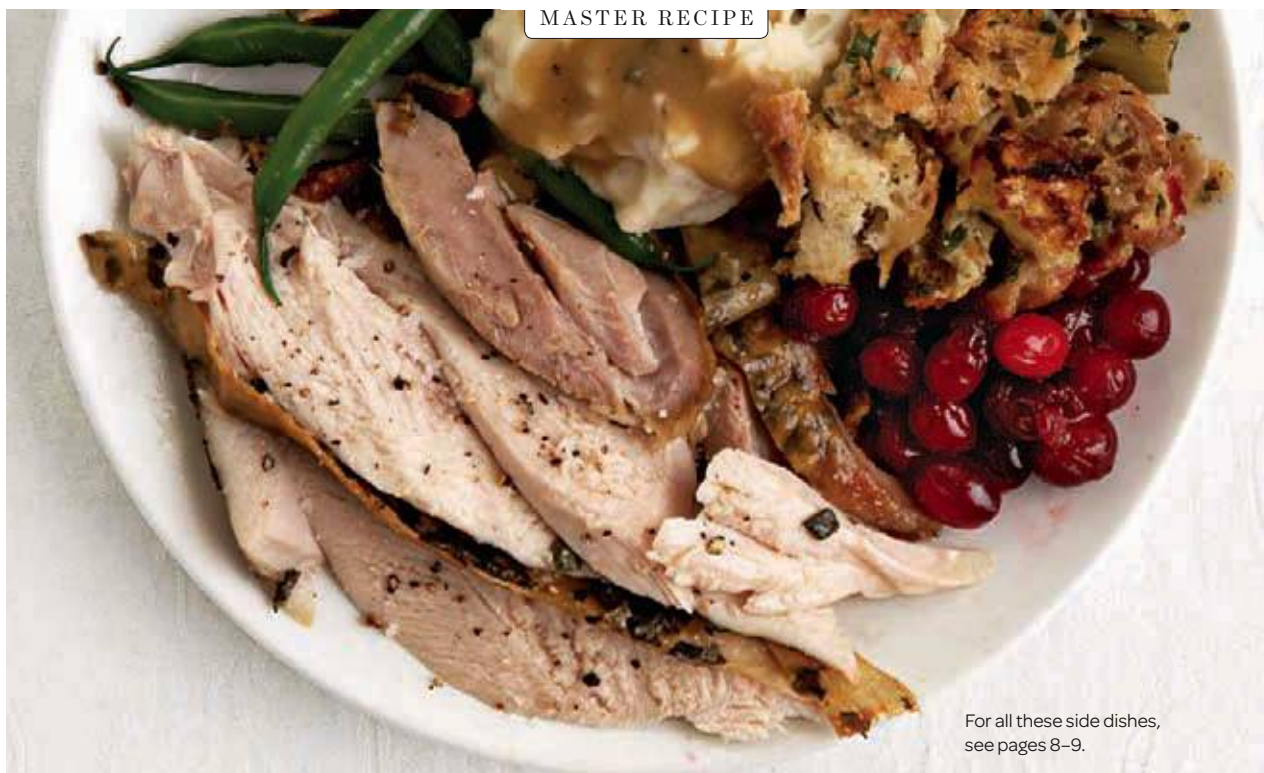
A simple herb and salt rub makes for the most succulent Thanksgiving bird ever—plus leftovers that take you way beyond sandwiches. **BY MARIA HELM SINSKEY**

IN HIS ICONIC 1943 PAINTING “Freedom from Want,” Norman Rockwell depicted the Thanksgiving ideal: a family-filled table anchored by a perfectly roasted golden turkey. While our Thanksgiving table is always crowded, my quest for that consummate bird has spanned years. I’ve tried wet brines, slow-roasting, and deep-frying. But for that truly delicious bird, with moist, tender meat and crisp herb-scented skin, the dry-brine method proved to be my Aha! moment.

Adapted from age-old salt-preserving techniques, the dry-brine method uses a salt and herb rub directly on the bird to draw out its juices, which are then reabsorbed into the meat along with the flavorings, making it succulent and tender. What’s more, all of the work is done four days in advance. Come Thanksgiving, the bird is oven-ready, meaning plenty of time to go to town on side dishes and desserts.

The flavorful meat of a dry-brined turkey also opens the door for a week of post-holiday feasting. Make an updated Bolognese with crushed red pepper flakes, fennel seed, and leftover turkey instead of beef or pork. Or use the leg and breast meat in a creamy-crunchy mushroom-packed noodle casserole. As it’s already seasoned, dry-brined turkey is also delicious in turkey soup, made sophisticated with pillowy herb-flecked dumplings. With this turkey and these leftovers, you’ll have more than a few reasons to be thankful this year.

MASTER RECIPE



For all these side dishes, see pages 8–9.

fresh herb and salt-rubbed roasted turkey

A dry brine (an herb and salt rub applied directly to the turkey) creates satiny leg meat and juicy, perfectly seasoned breast meat. Air-drying the turkey on the last day of the 4-day process will make its skin super crisp when roasted. This recipe can be adapted to turkeys of all sizes—use $\frac{1}{8}$ oz. of kosher salt per pound.

Serves 8 to 10, with enough left for all of the recipes that follow

- 2 Tbs. chopped fresh thyme
- 2 Tbs. chopped fresh sage
- 2 tsp. chopped fresh rosemary
- 1 Tbs. extra-virgin olive oil
- 1 16-lb. turkey, preferably fresh (not kosher or self-basting)
- 2 oz. kosher salt ($\frac{1}{2}$ cup if using Diamond Crystal; $\frac{1}{4}$ cup if using Morton)
- Herb Gravy for a Brined Bird (optional; recipe, p. 89)

DRY BRINE THE TURKEY

Four days before you plan to roast the turkey, mix the herbs and oil in a small bowl. Loosen the skin around the shoulders of the bird and around the cavity. Carefully slide your hands underneath the skin to loosen it from the breast, thighs, and drumsticks.

Rub the herb mixture on the meat, under the skin. Pat the skin back into place.

Rub the salt inside the cavity and on the skin. Tuck the wing tips behind the neck and tie the legs together with kitchen string. Put the turkey in a large food-safe plastic bag (such as a turkey-size roasting bag) and tie. Put the bag inside a second bag and tie.

Refrigerate the turkey, turning it over every day, for 3 days.

Remove the turkey from the bags and pat dry. Put it in a flameproof roasting pan and refrigerate, unwrapped, to let the turkey air-dry overnight (for the fourth day).

ROAST THE TURKEY

Position a rack in the bottom third of the oven and heat the oven to 425°F. Roast the turkey for 30 minutes, then reduce the heat to 325°F. Continue to roast until an instant-read thermometer registers 170°F in the thickest part of a thigh, about 2 hours. Let the turkey rest for 30 minutes before carving to allow the juices to settle. If making the gravy, do so while the turkey rests.

Store leftover meat and the turkey carcass in the refrigerator for up to 3 days and in the freezer for up to 3 months.

turkey soup with dill, parsley, and chive dumplings

A roasted turkey carcass produces rich broth that makes for a delicious turkey soup. This version incorporates airy herb-flecked dumplings. You'll have extra turkey broth, which you can use to make the Turkey Bolognese on p. 54.

Serves 6

FOR THE TURKEY BROTH

- 2 medium carrots, cut into 2-inch pieces
- 2 medium celery stalks, cut into 2-inch pieces
- 1 medium yellow onion, cut into quarters
- 2 dried bay leaves
- 1 cup dry white wine
- 1 roasted turkey carcass, broken in half, plus any leftover bones

FOR THE SOUP

- 2 Tbs. extra-virgin olive oil
- ½ medium yellow onion, finely diced
- 4 medium carrots, quartered lengthwise and cut into ½-inch pieces
- 4 medium parsnips, quartered lengthwise, cored, and cut into ½-inch pieces
- 1½ cups small-diced celery root
- Kosher salt and freshly ground black pepper
- 1 14½-oz. can diced tomatoes with juice
- ½ cup dry white wine
- 1 dried bay leaf
- 3 cups medium-diced roast turkey
- 2 cups chopped Swiss chard leaves (ribs removed)

FOR THE DUMPLINGS

- 3 oz. (6 Tbs.) unsalted butter
- 2 tsp. kosher salt
- 3¾ oz. (¾ cup) all-purpose flour
- 3 large eggs
- 1 Tbs. chopped fresh dill
- 1 Tbs. chopped fresh parsley
- 1 Tbs. chopped fresh chives

MAKE THE BROTH

In a 10-quart pot, combine the carrots, celery, onion, bay leaves, wine, carcass, and bones. Add 7 quarts of water and bring to a simmer over medium-high heat. Reduce the heat and simmer gently until the broth is rich and flavorful, 4 to 6 hours. Strain the broth through a fine sieve and discard the solids. Let cool; then skim off and discard the fat on the surface. The broth may be refrigerated for up to 2 days or frozen for up to 2 months.

MAKE THE SOUP

Heat the oil in a heavy-duty 6- to 8-quart pot over medium-high heat. Add the onion and cook until starting to brown, about 2 minutes. Add the carrots, parsnips, and celery root and cook until the vegetables start to color, about 4 minutes. Season with salt and pepper.

Add the tomatoes, wine, and bay leaf and bring to a boil. Add 2 quarts of the turkey broth and return to a boil. Reduce the heat and simmer until the vegetables are tender, 10 to 15 minutes. Season to taste with salt and pepper.

Add the turkey and Swiss chard and simmer until the chard is wilted, about 5 minutes. (The soup may be cooled and refrigerated for up to 2 days. Bring to a simmer before continuing.)

MAKE THE DUMPLING BATTER

In a 3-quart saucepan, bring ¾ cup water and the butter and salt to a boil over medium

heat. When the butter melts, remove the pan from the heat and stir in the flour until thoroughly combined. Return the pan to medium heat and stir until the mixture pulls away from the sides of the pan.

Scrape the dough into a large bowl. With a sturdy wooden spoon, beat in the eggs, one by one, until the batter is smooth. Fold in the chopped herbs. (The batter may be covered and refrigerated for up to 1 day.)

FINISH THE SOUP WITH THE DUMPLINGS

Using two ½-teaspoon measures, drop spoonfuls of batter into the simmering soup until all of the batter is used. After the dumplings rise to the top, cover the pan and steam the dumplings until they have puffed up to double their size, about 4 minutes. Serve hot.





turkey bolognese

For a spin on the classic, we've replaced the customary ground meat with diced roast turkey. There's enough of this flavorful sauce to coat 1 pound of your favorite pasta. Try it with a sturdy shape like rigatoni or penne. For a smoky flavor, substitute bacon for the pancetta.

Yields 5½ cups

- ½ lb. pancetta, finely diced
- ¼ cup finely chopped carrot
- ¼ cup finely chopped yellow onion
- ¼ cup finely chopped celery
- 4 medium cloves garlic, minced
- 1½ tsp. fennel seed, lightly crushed
- ¼ to ½ tsp. crushed red pepper flakes
- 1 28-oz. can diced tomatoes with juice
- 1 cup dry white wine
- 1 cup homemade turkey broth or lower-salt canned chicken broth
- 1 cup whole milk
- ½ cup packed flat-leaf parsley
- 2 dried bay leaves
- Kosher salt
- 4 cups medium-diced roast turkey

Heat a wide, heavy-duty 6- to 8-quart pot over medium heat. Add the pancetta and cook until its fat begins to render, 2 to 3 minutes. Add the carrot, onion, celery, and garlic and cook until the vegetables begin to brown, 4 to 6 minutes. Stir in the fennel seed and pepper flakes.

Add the tomatoes and white wine. Boil for 2 to 3 minutes, then add the broth, milk, parsley, and bay leaves. Stir well, return to a boil, and season with a little salt. (Underseason, as the sauce will reduce and concentrate the salt.) Lower the heat to medium low and simmer until reduced by about one-third, 30 to 40 minutes.

Add the turkey, raise the heat to medium, and bring to a boil. Reduce the heat to medium low and simmer until the flavors are fully developed and the sauce is thick and rich, 10 to 15 minutes. Discard the bay leaves and season to taste with salt.



Go to FineCooking.com/Thanksgiving for more delicious ways to use leftover turkey.

How to Buy a Turkey

Thanksgiving comes just once a year, so if there's ever a time to pull out all the stops and buy a great bird, it's now. Our Fresh Herb and Salt-Rubbed Roasted Turkey recipe works with any type of turkey (except self-basting birds, which are pre-seasoned, and kosher birds, which are pre-salted). Keep these pointers and places in mind as you search for that perfect turkey:

LOCALHARVEST.ORG

LocalHarvest connects consumers with small-scale farmers and farmers' markets. Enter your Zip Code, and you'll find turkey producers offering flavorful heritage breeds like Bourbon Red, certified organic birds, free-range options, and pastured turkeys raised in the great outdoors.

SPECIALTY MARKETS

Whole Foods and other natural foods stores offer free-range, organic, and heritage turkeys, often from local sources.

GROCERY STORES

When shopping for a turkey at the grocery store, look for labels like "fresh" (meaning never frozen) and "natural." The latter indicates the bird was minimally processed and is free of artificial ingredients and coloring.

turkey noodle casserole

Turkey is combined with earthy mushrooms, a creamy cheese sauce, and a crunchy, sage-scented crumb topping to make this tasty, comforting dish. You can substitute wide egg noodles for the pappardelle.

Serves 6 to 8

- 2 oz. (4 Tbs.) unsalted butter; more for the baking dish**
- Kosher salt**
- $\frac{3}{4}$ cup coarse dry breadcrumbs**
- 2 Tbs. extra-virgin olive oil**
- 1 Tbs. freshly grated Parmigiano-Reggiano**
- 1 Tbs. finely chopped fresh sage**
- Freshly ground black pepper**
- 1 lb. assorted fresh mushrooms, cleaned and sliced $\frac{1}{8}$ to $\frac{1}{4}$ inch thick**
- 3 Tbs. minced shallots**
- 2 medium cloves garlic, minced**
- $2\frac{1}{4}$ oz. ($\frac{1}{2}$ cup) all-purpose flour**
- 6 cups low-fat milk**
- $3\frac{1}{2}$ oz. ($1\frac{1}{2}$ cups) grated sharp white Cheddar**
- 3 Tbs. finely chopped fresh flat-leaf parsley**
- 8 oz. egg pappardelle pasta**
- 3 cups shredded or diced roast turkey**

Position a rack in the center of the oven and heat the oven to 350°F.

Butter a 3-quart baking dish. Bring a large pot of well-salted water to a boil over high heat.

Mix the breadcrumbs, 1 Tbs. of the olive oil, Parmigiano, and sage in a small bowl. Season to taste with salt and pepper. Set aside.

Heat a large (12-inch) skillet over medium heat. Add the remaining 1 Tbs. olive oil to the pan and then add the mushrooms; cook, stirring frequently, until softened and golden on the edges, about 10 minutes. Reduce the heat to medium low and add the shallots and garlic; cook, stirring until softened, about 2 minutes. Season to taste with salt and pepper and set aside.

Melt the butter in a 4-quart saucepan over medium heat. Add the flour and whisk constantly until it colors slightly, 2 to 3 minutes. Remove the pan from the heat and gradually whisk in enough of the milk to form a thick, smooth paste. Set the pan back over the heat and whisk in the remaining milk in a steady stream. Add 1 tsp. of salt. Bring to a boil over medium-high heat, whisking constantly. Reduce the heat to medium low and

simmer for 3 minutes, whisking constantly. Turn off the heat and stir in the Cheddar and parsley. Season to taste with more salt and pepper. Set aside.

Cook the pasta in the boiling water until al dente, about 1 minute less than package timing. Drain and spread the pasta in an even layer on the bottom of the prepared baking dish. Sprinkle the turkey and mushrooms over the pasta. Pour the sauce on top and use a fork to distribute it evenly.

Sprinkle the breadcrumbs over the entire casserole. Set on a baking sheet to catch drips and bake until golden-brown and bubbling, 50 to 60 minutes. Let rest 20 to 30 minutes before serving.

Maria Helm Sinskey is culinary director at Robert Sinskey Vineyards, the Napa Valley winery she owns with her husband, Robert. □





DRUMSTICK

Meat pulled off slow-cooked drumsticks and paired with a smoky chocolate- and chile-infused mole sauce becomes an irresistible stew. Recipe on page 60.



THIGH

If dark meat is what you're after, a turkey thigh stuffed with earthy porcini mushrooms, sweet Italian sausage, and artichoke hearts makes an ideal roast. Recipe on page 61.

A large, raw turkey breast is the central focus, showing its characteristic wavy skin texture. To its left, a carving knife with a long, sharp blade and a light-colored handle is positioned vertically. The background is a dark, textured surface.

FOWL PLAY

Who said turkey *always* has to be roasted whole? Instead, buy it in parts—breast, thighs, and drumsticks—and try these delicious new ways to cook the classic bird.

BY BRUCE AIDELLS

BREAST

The turkey breast is good at taking on assertive flavors, like the garlic and herbs in a savory rub. Recipe on page 58.

SOMETIMES THE PARTS ARE BETTER than the whole. Take turkey. It's not that a perfectly roasted bird isn't delicious, but when you look beyond the expected, fall's favorite fowl becomes an even more exciting and versatile proposition. Broken down into thighs, drumsticks, and breast, each of these cuts—which are all easily found in grocery stores—can be prepared in clever new ways. Here, the thigh is stuffed with sausage and porcini, the breast is rubbed with an herb paste and topped with pancetta, and the drumstick meat is pulled off the bone and added to a spicy mole sauce. The big bird had better watch its back this year.

roasted turkey breast, porchetta style

This centerpiece dish starts with a boned breast (do this yourself or ask the butcher to do it for you) or two boneless breast halves. It's rubbed with a spice paste and topped with pancetta for a clever take on porchetta, a traditional Italian preparation (see Test Kitchen, p. 87, for more information).

Serves 7 to 9

- 1 tsp. coriander seeds
- 1 tsp. fennel seeds
- 1 Tbs. chopped fresh rosemary
- 2 tsp. chopped fresh sage
- 3 medium cloves garlic
- Kosher salt and freshly ground black pepper
- 3 Tbs. olive oil
- 1 whole skin-on turkey breast (5 to 7 lb.), boned (see Test Kitchen, p. 87) or 2 boneless skin-on turkey breast halves (2 to 3 lb. each)
- 8 ½-inch-thick pancetta slices, unrolled into strips, or 8 strips thick-cut bacon

In a large mortar, pound the coriander and fennel seeds with a pestle to form a coarse powder. Add the rosemary and sage and pound to crush and bruise the herbs. Add the garlic and 1 Tbs. salt and pound until a paste begins to form. Stir in 2 tsp. pepper and 2 Tbs. of the olive oil and set aside. **Pat the turkey breast dry** with a paper towel and lay it skin side down

on a work surface. Rub half the spice paste over the meat. Turn the turkey over and carefully separate the skin from the meat without tearing the skin. Rub the remaining spice paste under the skin. Reform the breast and tie with 4 to 6 loops of butcher's twine to make a roll. (If you're using boneless halves, season the two halves, lay them on top of each other skin side out, and tie them together.) Wrap in plastic and refrigerate for at least 2 hours and up to 24 hours.

Position a rack in the center of the oven and heat the oven to 350°F.

Heat the remaining 1 Tbs. oil in a 12-inch skillet over medium heat. Add the turkey breast and cook until golden-brown on all sides, about 5 minutes total. Transfer the breast seam side down to a roasting pan fitted with a rack. Crisscross the pancetta over the top of the breast. Roast until the internal temperature reaches 165°F on an instant-read thermometer, 1¼ to 1½ hours. Let the turkey breast rest for 15 to 20 minutes. **Remove the pancetta** and chop or crumble it. Remove the strings from the turkey, slice into ¼-inch slices, and serve, sprinkled with the pancetta.







mexican turkey drumstick mole

For rich complexity, three varieties of dried Mexican chiles are used to flavor this classic mole (which also includes bittersweet chocolate). They're easily found in Latin markets or are available by mail order. Serve this hearty stew over steamed rice.

Serves 6 to 8

FOR THE POACHED DRUMSTICKS

- 6 cups lower-salt chicken broth; more as needed
- 2 medium yellow onions, peeled and each studded with 4 whole cloves
- 6 medium unpeeled cloves garlic
- 6 whole allspice berries
- 4 fresh or dried bay leaves
- 2 tsp. cumin seeds
- 2 tsp. black peppercorns
- 2 tsp. coriander seeds
- 2 tsp. dried oregano
- 1 tsp. fennel or aniseed
- 1 4-inch cinnamon stick
- 4 large turkey drumsticks (about 3 lb. total)

FOR THE MOLE SAUCE

- 3 ancho chiles
- 3 mulato chiles
- 3 guajillo chiles
- $\frac{1}{8}$ cup raisins
- $\frac{3}{4}$ cup whole toasted almonds
- 2 oz. bittersweet chocolate, chopped (about $\frac{1}{2}$ cup)
- 3 medium ripe tomatoes, peeled and seeded (about 1 cup), or 1 cup canned seeded tomatoes, preferably Muir Glen
- 2 corn tortillas, cut into 6-inch strips
- 1 cup chopped yellow onion
- 2 medium cloves garlic
- 1 tsp. dried oregano, preferably Mexican
- $\frac{1}{2}$ tsp. ground cumin
- $\frac{1}{2}$ tsp. ground fennel or aniseed
- $\frac{1}{8}$ tsp. ground allspice
- $\frac{1}{8}$ tsp. ground cinnamon
- Pinch of ground cloves
- 3 Tbs. olive oil or vegetable oil
- Kosher salt and freshly ground black pepper
- $\frac{1}{4}$ cup toasted sesame seeds

POACH THE DRUMSTICKS

In a large (8-quart) Dutch oven or other heavy-duty pot, combine the broth, onions, garlic, and spices. Add the drumsticks and bring to a boil over medium-high heat. Reduce the heat to a simmer, cover the pot, and cook until the meat is tender, about $1\frac{1}{2}$ hours. During cooking, add broth as needed to keep the drumsticks submerged, and turn them over from time to time. Transfer the drumsticks to a rimmed baking sheet and let cool. Strain the broth and save. Discard any solids.

When the legs are cool enough to handle, remove the skin and discard. Pull the meat from the bones and remove any sinews. Leave the meat in the largest chunks possible and set aside in a large bowl. (The turkey legs can be prepared a day ahead. Refrigerate the meat and broth separately.)

MAKE THE MOLE SAUCE

Tear the chiles into large pieces, discarding the stems and seeds.

In a large (12-inch), dry, heavy-duty skillet over medium-high heat, toast the chiles, turning them frequently, for 10 to 15 seconds. Transfer the chiles to a bowl, add the raisins, cover with 3 cups boiling water, and soak for at least 30 minutes or until soft. (The chiles and raisins may be soaked overnight and refrigerated in the soaking liquid.)

Drain the chiles and raisins. Set aside $\frac{1}{2}$ cup of the soaking liquid and combine the remaining liquid with the turkey broth.

Put the almonds and chocolate in a food processor and pulse several times to finely grind them. Add the chiles and raisins, the reserved $\frac{1}{2}$ cup of chile liquid, and the tomatoes, tortillas, onion, garlic, oregano, cumin, fennel, allspice, cinnamon, and cloves. Process until smooth.

In a large (8-quart) Dutch oven or other heavy-duty pot, heat the oil over medium heat. Add the chile mixture and cook, stirring frequently, until it darkens and becomes quite thick, about 8 minutes. Add 4 cups of the turkey broth and season with a pinch of salt and pepper. Cover, reduce the heat to maintain a gentle simmer, and cook until the sauce is thick but still pourable, about 40 minutes. Add more turkey broth if it becomes too thick.

Stir in the turkey meat and cook for 10 minutes over low heat so the turkey can absorb the flavors of the mole sauce. Season to taste with salt and pepper. Spoon the turkey and sauce into a shallow serving bowl and sprinkle with the toasted sesame seeds.

turkey thighs stuffed with porcini, sausage, and artichoke hearts

Buy skin-on, bone-in thighs at the grocery store and remove the bones yourself—it's as easy as boning chicken thighs.

Serves 6

FOR THE STUFFING

- ¾ oz. dried porcini mushrooms (about ½ cup)**
- 1 Tbs. olive oil**
- ¼ lb. sweet Italian sausage, casings removed (1 link)**
- 1 cup finely chopped yellow onion**
- 2 tsp. minced garlic**
- ½ cup coarsely chopped frozen artichoke hearts (no need to thaw)**
- ½ tsp. chopped fresh thyme**
- ½ tsp. chopped fresh rosemary**
- ½ cup coarse day-old breadcrumbs**
- ¼ cup freshly grated Parmigiano-Reggiano**
- Kosher salt and freshly ground black pepper**
- 1 large egg, lightly beaten**

FOR THE THIGHS

- 3 turkey thighs (14 to 18 oz. each), boned (see Test Kitchen, p. 87)**
- Kosher salt and freshly ground black pepper**
- 2 Tbs. extra-virgin olive oil**

MAKE THE STUFFING

Put the porcini in a bowl and cover with boiling water. Soak until soft, about 30 minutes. With a slotted spoon, remove the mushrooms from the liquid and chop finely. Save the liquid for another use or discard.

Heat the olive oil in a heavy-duty 10-inch skillet over medium heat. Add the sausage and cook, using the side of a metal spoon or fork to break the meat into small pieces, until browned, about 5 minutes. Add the onion and garlic and cook, stirring, until the vegetables are soft and translucent, about 3 minutes. Stir in the chopped porcini, artichokes, thyme, and rosemary and cook for 2 minutes more. Transfer the sausage mixture to a large bowl and stir in the breadcrumbs and the Parmigiano. Season to taste with salt and pepper, and then stir in the egg. Spread the mixture on a plate and chill in the freezer for 15 to 20 minutes.

STUFF THE TURKEY THIGHS

Position a rack in the center of the oven and heat the oven to 350°F.

Lightly season the boned thighs with salt and pepper.

Spoon ½ to ¾ cup of the stuffing into the empty cavity of one of the turkey thighs and spread the stuffing with the back of a spoon

to fill the cavity completely. Repeat with the other thighs. Roll each thigh into a roughly cylindrical shape.

Tie each stuffed thigh with 2 to 4 loops of twine to secure. (It's OK if some of the stuffing pokes out at the ends, because the egg holds the stuffing together.) Brush the skin side of the thighs with the olive oil. Lay the thighs seam side down in a small roasting pan or heavy-duty rimmed baking sheet and roast for 30 minutes. Brush the thighs with the pan drippings and continue to roast until the internal tempera-

ture reaches 165°F, 15 to 30 minutes more. Remove the strings and transfer the thighs to a warm platter. Let rest 10 minutes and then cut into ½-inch-thick slices and serve.

Bruce Aidells is the award-winning author of nine cookbooks and the founder and executive chef of Aidells Sausage Company. □



Watch videos on boning turkey breasts and thighs at FineCooking.com/extras.



COOKING CLASS



Pan de Muerto

Mexican-food expert and pastry chef **Fany Gerson** shows us how to make an authentic Day of the Dead celebration bread. PHOTOGRAPHS BY COLIN CLARK

You've got to love a bread that's decorated with dough "bones" (above), brushed with butter (as Fany does at right), and sprinkled with sugar.



In the Mexican tradition, this sweet, buttery bread is a fixture at Day of the Dead celebrations (a holiday honoring those who have passed away). In Fany Gerson's kitchen, it's a tradition that dates from childhood. "I grew up in Mexico City, and there was a bakery three blocks from our house," she says. "Every year in late October, they would start making pan de muerto, and the aroma would waft down the street. My sister and I would beg our mother to buy it for us—we couldn't get enough."

Though it's hard to resist, pan de muerto is easy to make, and there's no one better than Fany to show us how. She takes us step by step through the process, beginning with the orange-scented egg dough. We learn how to shape the loaves and make the dough "bones" that give the bread its ghoulish charm. Once baked, the loaves get a sugary topping, "the best part," says Fany. "It's like the muffin top that everyone loves so much."

pan de muerto

This bread is delicious dipped in hot chocolate or coffee. Use any leftovers for bread pudding or wrap well and freeze for up to 2 months.

**Yields 2 loaves;
each serves 6 to 8**

FOR THE BREAD

- $\frac{1}{2}$ cup whole milk
- $2\frac{3}{4}$ oz. (5½ Tbs.) unsalted butter, cut into small pieces
- 2 4x1-inch strips of orange zest (use a vegetable peeler; avoid the white pith)
- 1 Tbs. orange blossom water
- 3 large eggs, lightly beaten
- $\frac{1}{4}$ oz. (1¼ tsp.) active dry yeast
- 15½ oz. (3½ cups) unbleached all-purpose flour; more as needed
- $\frac{1}{4}$ cup granulated sugar
- 1 tsp. kosher salt
- Vegetable oil as needed

FOR THE TOPPING

- 2 oz. (4 Tbs.) unsalted butter, melted
- $\frac{1}{4}$ cup granulated sugar



Make the dough

Put the milk, butter, and orange zest in a small saucepan **1** over medium heat; stir until the butter melts, 2 to 3 minutes. Remove from the heat and let cool until





warm. Discard the orange zest, add the orange blossom water, and whisk in the eggs.

Dissolve the yeast in $\frac{1}{4}$ cup lukewarm water (no hotter than 110°F) and let stand until the mixture bubbles slightly, 5 to 10 minutes. (If the yeast doesn't bubble, discard it and start again with new yeast.)

Mix the flour, sugar, and salt on a work surface. Make a well in the center. Gradually pour the yeast mixture and the milk mixture into the well **2** while mixing with your hand **3**. Knead until you have a nice, uniform dough **4**, about 10 minutes. The dough should be smooth but still slightly sticky. If it seems too sticky, add more flour as needed.

Put the dough in a large, lightly oiled bowl, cover with plastic wrap or a towel, and leave in a warm place (about 70°F) until doubled in size, 1 to $1\frac{1}{2}$ hours.



Shape the bread

Cut off a piece of dough about the size of a lemon and reserve. Divide the remaining dough in half and shape the pieces on a lightly floured surface into 2 rounds. Lightly oil a heavy-duty rimmed baking sheet or line it with parchment; put the dough rounds on it and flatten the tops with your hands.

With some of the reserved dough, form 2 balls the size of large marbles; set aside and cover with plastic. Divide the remaining dough into 6 pieces **5** and roll them with your hands from the center out, making ropes that are slightly longer than the width of the loaves. As you're rolling, press with your index and middle fingers spread about 1 inch apart **6** to make knobs that represent bones. Arrange 3

of the ropes on top of each dough round, overlapping the ropes in the center **7**. Cover loosely with a cloth or plastic wrap and let rise in a warm place until doubled in size, about 45 minutes.

Meanwhile, position a rack in the center of the oven and heat the oven to 350°F . **Dab a little cold water** on the top center of each round where the ropes meet and put the reserved dough balls on top, pressing slightly so they adhere. Bake until the loaves have an even golden color, 30 to 40 minutes. Cover the loaves loosely with foil and continue to bake until their bottoms are browned and the internal temperature is 190°F , 10 to 15 minutes more. Remove from the oven **8** and cool for a few minutes on a wire rack.



COOKING CLASS



Top the bread

Brush the loaves all over with some of the melted butter. Holding one from the bottom (if it's too warm, use an oven mitt or a piece of cardboard), sprinkle half of the sugar all over the top, tilting the

loaf slightly to help coat it evenly. Repeat with the other loaf and remaining sugar. Cool to room temperature before serving. The bread is best eaten within a day of baking.

The Day of the Dead

A Mexican holiday that dates back hundreds of years, the Day of the Dead (Día de los Muertos) is celebrated on November 2 in honor of those who have passed away. Though it takes place around the same time of year as Halloween, the two holidays aren't related. But like Halloween, it has spurred a party trend, with celebrations featuring everything from skull and skeleton decor to Mexican food and Latin music.



Take shape

The shapes and flavors of pan de muerto vary throughout Mexico. In Michoacán, the loaves are shaped like flowers, the Virgin Mary, skulls, and animals. In Oaxaca, you'll find round breads topped with sesame seeds and adorned with colorful porcelain or plastic heads. The varieties are too many to count, but Fany's version—dome shaped and decorated with "bones"—is made all over Mexico.

Fany Gerson's first cookbook, My Sweet Mexico came out in September. ■



For an audio slide show of Fany Gerson making Pan de Muerto and for a variety of hot chocolate recipes, go to FineCooking.com/extras.

Makeup by Blu Bailey Makeup



Mexican hot chocolate (made in a special chocolate pot with a *molinillo* or wooden whisk) is the drink of choice with pan de muerto.

Cooking by the Calendar

As the season changes from late summer to fall's end, so too will the way you cook. That means grilling now, and moving inside as the nights cool, first to the stove, then to the oven. And while the produce will change with the weather, beef can remain a constant, since it takes well to these different techniques. BY LIZ PEARSON

LATE SUMMER

QUICK GRILLING



EARLY FALL

STOVETOP SEARING



AS WE SAY GOODBYE TO SUMMER and head into the cool, then colder days of fall, I let the seasons determine the way I cook and the ingredients I use. On late-summer nights, I'm at the grill, but once autumn turns chilly, I head for the kitchen, first to the stovetop and later—when the cold settles in—to the oven.

As my cooking methods evolve, so do the ingredients I use—some because they vary with the technique, others because of the changing seasons. Take beef, for example. I choose the cut based on the technique and then shape the dish around what's seasonal in the

markets. In September, I grill flat-iron steaks and pair them with the last of summer's sweet corn and tomatoes. When the weather cools, I sear rib-eye cutlets on the stove (no way I'm turning on the oven just yet) and serve them with dark, leafy greens. Once the leaves fall, I give in to the oven just a bit and go for a simple quick-roasted hanger steak flavored with coriander and cinnamon and accompanied by sweet carrots and a warm lentil salad. And when the real chill arrives, I braise a succulent beef chuck stew with winter squash, and welcome the oven's warmth as it heats the house.

MID-AUTUMN

QUICK ROASTING



FALL'S END

OVEN-BRAISING



QUICK GRILLING

FLAT-IRON STEAK

An affordable cut that's nearly as tender as filet mignon, flat-iron steak is ideal for quick-cooking methods like grilling (or searing in a cast-iron skillet). Look for steaks that are well marbled, free of thick connective tissue, and that have the flat-iron's telltale rectangular shape.



grilled flat-iron steak with charred tomato butter and grilled succotash

Sweet and smoky grilled green beans stand in for lima beans in this updated version of succotash. To grill them, simply arrange the beans perpendicular to the grates. To flip, use a shoveling motion with your tongs to scoop up a few and turn them over.

Serves 4 to 6

- 2½ Tbs. extra-virgin olive oil
- 1 Tbs. plus ½ tsp. Dijon mustard
- 1 Tbs. light brown sugar
- Kosher salt and freshly ground black pepper
- 2 lb. beef flat-iron steak
- ½ lb. green beans, trimmed
- 6 scallions, trimmed
- 4 medium ears corn, shucked
- 2 large firm-ripe tomatoes, halved crosswise
- 4 Tbs. unsalted butter, softened
- ¼ cup chopped fresh flat-leaf parsley
- 2 Tbs. fresh lime juice
- 1 Tbs. heavy cream

Prepare a medium-high gas or charcoal grill fire. In a small bowl, combine 1 Tbs. of the oil, 1 Tbs. of the mustard, the brown sugar, 1½ tsp. salt, and ½ tsp. pepper. Brush all over the steak and set aside.

Brush the green beans, scallions, corn, and tomatoes all over with the remaining 1½ Tbs. oil and season with 1½ tsp. salt and ½ tsp. pepper. Grill the vegetables, turning occasionally, until softened and lightly charred, 1 to 2 minutes for the scallions, 3 to 5 minutes for the beans, 4 to 6 minutes for the tomatoes, and 8 to 10 minutes for the corn. Transfer to a platter as they finish and set aside.

Grill the steak, flipping once and brushing with any leftover mustard mixture, until medium rare (an instant-read thermometer inserted in the thickest part of the steak should read 130°F to 135°F), 12 to 15 minutes. Transfer the steak to a plate, tent with foil, and let rest for 10 minutes.

Meanwhile, slide the skins off the tomatoes. Chop the skins and put them in a small bowl. Add the butter, the remaining ½ tsp. mustard, ½ tsp. salt, and ½ tsp. pepper; mix with a spoon until almost smooth.

Seed and chop the tomatoes; transfer to a large bowl. Cut the corn kernels from the cobs and add to the bowl with the tomatoes. Working over the bowl, scrape the dull side of a table knife down the length of each cob to remove as much of the corn “milk” as possible; discard the cobs. Roughly chop the green beans and scallions and add to the bowl along with the parsley, lime juice, and cream. Toss well and season to taste with salt and pepper.

Thinly slice the steak against the grain, transfer to plates, and brush with some of the tomato butter. Serve with the succotash and remaining tomato butter on the side.

STOVETOP SEARING

BUYING TIPS



RIB-EYE STEAK

Full of flavor, rib-eyes make surprisingly good quick-cooking cutlets. Choose thick steaks that have a large portion of “eye meat” (the part of the cut uninterrupted by fat or sinew), as these are much easier to pound out evenly.

seared rib-eye cutlets with romesco sauce and wilted spinach with olives

Roasted red peppers and crushed red pepper flakes add sweet heat to the classic Spanish romesco sauce in this recipe. Jarred roasted peppers work perfectly, but feel free to roast your own.

Serves 6

- 2 1-lb. boneless beef rib-eye steaks, each cut into 3 portions and pounded to a scant ½ inch thick**
- Kosher salt and freshly ground black pepper**
- 5 Tbs. extra-virgin olive oil**
- ⅓ cup coarse fresh white breadcrumbs (from a baguette or rustic loaf)**
- ⅓ cup slivered almonds**
- ¼ to ½ tsp. crushed red pepper flakes**
- 2 roasted red bell peppers (homemade or jarred), chopped (about 1 cup)**
- 2 large cloves garlic, thinly sliced**
- 1 small tomato, cored and chopped**
- 1 Tbs. red wine vinegar**
- 2 large shallots, thinly sliced**

2 bunches spinach (about 1½ lb. total), stemmed and roughly chopped

⅓ cup pitted green olives, roughly chopped

1 Tbs. fresh lemon juice

1 Tbs. fresh orange juice

Season the rib-eye cutlets all over with 2 tsp. salt and 1 tsp. pepper. Heat a large, well-seasoned cast-iron skillet over medium-high heat for 2 to 3 minutes. Add 1 Tbs. of the oil, arrange two of the cutlets in the skillet, and cook, flipping once, until seared and golden-brown on both sides, about 2 minutes total. Transfer to a large plate and keep warm. Repeat with the remaining four cutlets, adding an additional 1 Tbs. oil before the last batch.

Reduce the heat to medium low. Add the breadcrumbs, almonds, and pepper flakes to the skillet and cook, stirring constantly and scraping up any browned bits, until the mixture is fragrant and toasted, about 2 minutes. Add the peppers, garlic, tomato, ½ tsp. salt,

and ⅓ tsp. pepper and cook, stirring often, until softened and juicy and the flavors have melded, 3 to 4 minutes.

Transfer the mixture to a food processor. Add the vinegar and 2 Tbs. warm water and purée until smooth. With the motor running, drizzle in 2 Tbs. of the oil. Transfer the sauce to a bowl, season to taste with salt and pepper, and keep warm.

Heat the remaining 1 Tbs. oil in the skillet over medium heat. Add the shallots and cook, stirring often, until just softened, 2 to 3 minutes. Add the spinach, cover, and cook for 1 minute. Uncover and continue to cook, tossing often, until just wilted, about 2 minutes more. Remove from the heat and toss in the olives, lemon juice, orange juice, ¾ tsp. salt, and ⅓ tsp. pepper.

Spoon the romesco sauce onto 6 plates, top with the cutlets and wilted spinach, and serve.

QUICK ROASTING



HANGER STEAK

Also called the hanging tender or onglet, this steak has a rich flavor, thickly grained texture, and is best cooked quickly; high-temperature roasting (and broiling) yields juicy results. Look for plump, elongated cuts that are well trimmed. If necessary, ask your butcher to remove the line of gristle that runs down the center, or remove it yourself (see Test Kitchen, p. 87).

moroccan-spiced roasted hanger steak with carrots and warm lentil salad

Toasting and grinding coriander and cumin seeds makes them more fragrant and flavorful than pre-ground versions. A clean spice grinder, coffee grinder, or mortar and pestle does the job beautifully.

Serves 4

FOR THE LENTIL SALAD

Generous pinch saffron threads

- 1½ cups French green lentils, picked through, rinsed, and drained**
- 2 Tbs. extra-virgin olive oil**
- 1 medium red onion, finely chopped**
- 1 medium clove garlic, minced**
- 1 tsp. cumin seeds, toasted and ground**
- ½ tsp. coriander seed, toasted and ground**
- Kosher salt**
- ¼ cup chopped fresh cilantro**
- ¼ cup chopped fresh flat-leaf parsley**
- 2 to 3 Tbs. fresh lemon juice**
- 2 tsp. finely grated lemon zest**
- ¼ to ½ tsp. crushed red pepper flakes**
- Freshly ground black pepper**

FOR THE STEAK AND CARROTS

- 2 Tbs. extra-virgin olive oil**
- ½ tsp. coriander seeds, toasted and ground**
- ½ tsp. ground cinnamon**

- ½ tsp. ground ginger**
- 2 medium cloves garlic, mashed into a paste**
- Kosher salt and freshly ground black pepper**
- 1½ lb. beef hanger steak, trimmed**
- 8 medium carrots (about 1½ lb.), halved crosswise, thicker ends halved or quartered lengthwise, cut into uniform 1-inch pieces**
- 2 tsp. granulated sugar**

Position a rack in the center of the oven and heat the oven to 450°F.

MAKE THE LENTIL SALAD

Toast the saffron in a 4-quart saucepan set over medium-low heat until fragrant, 30 to 60 seconds. Off the heat, use the back of a spoon to crush the saffron as finely as possible. Add 6 cups water and the lentils and bring to a boil. Reduce the heat to medium low, cover, and simmer until tender, about 35 minutes. Reserve ½ cup of the cooking liquid and then drain well. Transfer the lentils to a large bowl and set aside. Return the pan to the stove.

Heat 1 Tbs. of the oil in the pan over medium-high heat. Add the onion, garlic, cumin, coriander, and 1 tsp. salt and cook until softened and golden-brown, 5 to 6 minutes. Add the reserved cooking liquid and cook until most of it is absorbed, scraping up any browned bits, about 2 minutes. Transfer the onion mixture to the bowl with the lentils.

Add the cilantro, parsley, lemon juice, lemon zest, pepper flakes, and the remaining 1 Tbs. oil; fold together to combine. Season to taste with salt and pepper and keep warm.

ROAST THE STEAK AND CARROTS

While the lentils cook, combine 1 Tbs. of the oil with the coriander, cinnamon, ginger, garlic paste, 1 tsp. salt, and ¼ tsp. pepper in a small bowl. Rub the mixture all over the steak, transfer to a plate, and set aside.

In a large bowl, toss the carrots with the remaining 1 Tbs. oil, the sugar, ¾ tsp. salt, and ½ tsp. pepper and spread on a rimmed baking sheet. Roast, stirring halfway through, until the carrots are just becoming tender, about 20 minutes. Push the carrots to one side of the baking sheet and arrange the steak on the other side. Roast until the carrots are very tender and golden-brown and the steak is medium rare (an instant-read thermometer inserted in the thickest part of the steak should read 130°F to 135°F), 15 to 18 minutes. Transfer the steak to a plate, tent with foil, and let rest for 10 minutes; keep the carrots warm.

Thinly slice the steak against the grain and serve on top of the lentils, drizzled with any accumulated meat juices. Arrange the roasted carrots on the side.

OVEN-BRAISING



BEEF CHUCK

Although quite flavorful, chuck requires a long, moist cooking method to turn this otherwise tough cut into a tender piece of meat. For stew, look for trimmed chuck and cut it into uniformly sized cubes for even cooking. Keep in mind that a small amount of marbling is good, but too much makes for a fatty stew.

beef, barley, and butternut squash stew with blue cheese croutons

Top this satisfying stew with the salty blue cheese and walnut croutons, breaking them up into the stew as you eat.

Serves 6

- 1¼ lb. boneless beef chuck, trimmed and cut into 1-inch cubes**
- Kosher salt and freshly ground black pepper**
- 5 Tbs. all-purpose flour**
- 4½ Tbs. unsalted butter (1½ Tbs. softened)**
- 1 Tbs. extra-virgin olive oil**
- 2 large leeks (white and light-green parts only), halved and thinly sliced**
- 2 medium carrots, cut into 1-inch pieces**
- 2 medium ribs celery, chopped**
- 1 cup dry white wine, such as Sauvignon Blanc**
- 6 cups lower-salt chicken broth**
- ¾ cup pearl barley**
- 3 dried bay leaves**
- 1 Tbs. finely chopped fresh sage**
- 1 tsp. freshly grated nutmeg**
- 1 small butternut squash (about 1½ lb.), peeled, seeded, and cut into ½-inch cubes (about 3½ cups)**

- ¼ cup chopped fresh flat-leaf parsley**
- ¼ cup half-and-half**
- 3 oz. blue cheese, crumbled (about ¾ cup)**
- 3 Tbs. finely chopped walnuts**
- 18 ½-inch-thick baguette slices**

Position a rack in the center of the oven and heat the oven to 350°F.

Season the beef with 1 tsp. salt and ¼ tsp. pepper and then toss in a large bowl with 2 Tbs. of the flour. Heat 1 Tbs. of the butter and the oil in a 5½- to 6-quart Dutch oven over medium-high heat. Cook half of the beef until browned on several sides, about 5 minutes. Using a slotted spoon, transfer the beef to a plate. Repeat with the remaining beef.

Melt 2 Tbs. of the butter in the pot. Add the leeks, carrots, celery, and a pinch of salt, reduce the heat to medium and cook, stirring occasionally, until softened, about 10 minutes. Add the wine and cook, scraping up any browned bits with a wooden spoon, until evaporated, 7 to 8 minutes. Stir in the remaining 3 Tbs. flour and cook for 1 minute.

Whisk in 5 cups of the broth. Stir in the barley, bay leaves, sage, nutmeg, ½ tsp. salt, and the beef along with any accumulated juices.

Bring to a boil. Cover the pot snugly with foil and then a tight-fitting lid and braise in the oven until the beef is almost tender, about 1 hour. Stir in the squash and the remaining 1 cup broth. Cover with the foil and lid and continue braising until the beef and squash are very tender, about 30 minutes more.

Remove and discard the bay leaves from the stew, and then stir in the parsley and half-and-half. Season to taste with salt and pepper. Keep hot.

In a small bowl, combine the softened 1½ Tbs. butter with the blue cheese, walnuts, and ½ tsp. pepper. Spread the mixture evenly onto the baguette slices. Transfer to a baking sheet.

Position a rack about 8 inches from the broiler element and heat the broiler on high. Broil the croutons until deep golden-brown and crisp, 2 to 3 minutes. Serve the stew with the croutons.

Liz Pearson is a Texas-based food writer and recipe developer. ■

Tarte Tatin

The classic upside-down apple tart faces off against a modern makeover. Sweet or savory? It's your call. BY DORIE GREENSPAN AND FRANÇOIS PAYARD



Upside Down

In 1889, hotelier Stéphanie Tatin mistakenly put apples in a tart pan without lining it first with dough. To salvage the tart, she draped the pastry on top, baked it, and served it upside down.



Candied Apples

When the tart bakes, the apples become translucent and deep auburn in color, since they are almost candied in the caramel.



Pan Savvy

A heavy skillet does double duty in this recipe: It caramelizes the apples in sugar and butter, and it serves as a baking vessel for the tart.



Jump Start

Short-crust dough is placed directly over the hot apples. The heat helps set the pastry and results in a crisp crust all the way through.

THE CLASSIC

Cookbook author, baking guru, and French culinary expert Dorie Greenspan gives us the unrivaled classic. Tender, caramelized apples are topped with an all-butter short-crust pastry; then the tart is baked until gloriously golden and flipped upside down. Simple yet irresistible.



All Mine

Unlike the rustic original, which is made for sharing, this stylish update is meant for one.



Salad Days

Frisée tossed with walnuts and a balsamic dressing is a nod to the salad course, which in France, follows the main course but precedes dessert.



Apple of My Eye

In contrast to the tart Granny Smiths in the classic, sweeter Fuji apples are used here to balance the sharpness of the Cheddar.



The Big Cheese

Recalling the tried-and-true combination of cheese and apple, the update features warm, melting Cheddar between a pan-roasted apple and puff pastry.

THE UPDATE

French pastry master Francois Payard rolls dessert and the cheese course into one delectable dish. As a riff on the classic pairing of cheese and fruit, pan-roasted apple rings and melted sharp Cheddar are layered with puff pastry rounds and served with a balsamic-dressed frisée salad.



THE CLASSIC

Arranging the apple quarters in concentric circles makes an attractive design when the tart is turned out.

classic tarte tatin

A heavy-duty ovenproof skillet works best for this recipe; avoid using cast iron, which tends to get too hot and burn the apples.

Serves 6

FOR THE DOUGH

- 5 $\frac{5}{8}$ oz. (1 $\frac{1}{4}$ cups) unbleached all-purpose flour
- 1 tsp. granulated sugar
- $\frac{3}{4}$ tsp. fine sea salt
- 3 oz. (6 Tbs.) cold unsalted butter, cut into $\frac{1}{2}$ -inch pieces
- 1 large egg beaten with 1 Tbs. cold water

FOR THE TART

- 5 to 7 firm Granny Smith apples
- 4 oz. ($\frac{1}{2}$ cup) unsalted butter
- $\frac{3}{4}$ cup granulated sugar
- Crème fraîche, for serving (optional)

MAKE THE DOUGH

Put the flour, sugar, and salt in a food processor and pulse a few times to mix. Add the butter and pulse until coarsely mixed into the flour. Add the egg mixture in three additions, pulsing after each. Continue pulsing until you have a soft, shaggy dough that holds together when pinched.

Turn the dough out onto a work surface and gather it into a ball. Wrap in plastic and refrigerate for about 1 hour.

Between two pieces of waxed paper or parchment, roll the dough into a circle that's about $\frac{1}{8}$ inch thick and 11 inches wide. Prick the dough all over with a fork, then cover and refrigerate. (The dough can be refrigerated overnight or frozen for up to 2 months.)

PREPARE THE APPLES

Peel, core, and quarter 4 of the apples.

Put the butter in a 10-inch heavy-duty ovenproof skillet over medium heat. When melted, use a pastry brush to coat the sides of the skillet with butter. Cover the butter with the sugar and cook just until the sugar is evenly moistened, about 1 minute. Remove the pan from the heat.

Lay the apple wedges in the skillet with their rounded sides down or against the side of the skillet. Build concentric circles, packing the apples in a snug single layer—it's fine if there are gaps. Peel, core, and quarter as many of the remaining apples as you need to fill in any gaps. If necessary, cut the pieces smaller to make it easier to wedge them in. The gap-filling pieces of apple will form a haphazard second layer, but they'll shrink as they cook, and you'll be able to nudge the pieces into the newly widening gaps.

Put the pan over medium to medium-high heat and cook until beginning to bubble, about 2 minutes. Continue cooking until the apple juices are mostly boiled away and the caramel is a deep golden color, 15 to 20 minutes. Adjust the heat and reposition the skillet as needed for even cooking. The heat shouldn't be too low (the apples will get mushy) or too high (you'll burn the caramel). As the apples shrink, gently nudge the top layer of apples into the gaps.

While the apples cook, position a rack in the center of the oven and heat the oven to 375°F. Line a rimmed baking sheet with foil.

When the apples are done, transfer the skillet to the baking sheet and let it sit for a few minutes before proceeding so the caramel can settle down. Meanwhile, let the dough sit at room temperature until pliable.

BAKE THE TARTE TATIN

Place the dough on top of the fruit and tuck in the overhang. Bake until the pastry is golden, 25 to 30 minutes. Let the tart rest on the baking sheet until the bubbling caramel quiets down, 3 to 5 minutes. Gently run a table knife around the edges of the pan to loosen any apples stuck to the sides.

Cover the skillet with a large serving platter—preferably one with a rim—and cover your hands with oven mitts. Carefully invert the tart onto the platter and remove the skillet. If some apples have stuck to the pan, use the table knife to lift them off and gently press them back onto the tart.

Let the tart cool for at least 15 minutes before cutting it into wedges. Serve with crème fraîche on the side (if using). While the tart is best warm, it can also be served at room temperature.

DORIE GREENSPAN SAYS,

“For me this is a perfect dessert—a wonderful balance of sweet and tart. It’s amazing that it started out as a mistake and was rescued so successfully that it’s become a beloved classic.”



THE UPDATE

upside-down apple-cheddar tarts with frisée and toasted walnuts

Though this update is a spin on dessert and the cheese course, it would be great served as an appetizer as well. If you can't find Fuji apples, use another sweet apple variety instead, such as Gala or Braeburn.

Serves 8

All-purpose flour as needed for rolling

1 9½-oz. sheet frozen puff pastry, thawed overnight in the refrigerator

4 medium Fuji apples

2 oz. (4 Tbs.) unsalted butter

8 thin slices sharp white Cheddar (about 3 inches square and ¼ inch thick)

1 small head frisée, torn into small pieces (4 cups)

½ cup toasted walnuts, coarsely chopped

2 Tbs. extra-virgin olive oil

1 Tbs. balsamic vinegar

Kosher salt and freshly ground black pepper

Position a rack in the center of the oven and heat the oven to 350°F. On a lightly floured surface, roll out the pastry to a 12x15-inch rectangle.

With a 3½- to 4-inch round cookie cutter, cut out 8 disks of puff pastry. Prick each disk all over with a fork. Arrange them on a rimmed baking sheet lined with a nonstick baking mat or parchment and bake until puffed and golden, about 25 minutes. Set aside to cool.

Peel and core the apples with an apple corer. Cut off about ½ inch from both ends to create two flat surfaces, and then cut the apple in half along the equator. You should have eight ½- to ¾-inch-thick apple rings. If the rings are wider than 3 inches, use a 3-inch round cookie cutter to trim them down.

Heat 2 Tbs. of the butter in a 12-inch oven-proof skillet over medium heat. Cook 4 of the rings until light golden-brown on the bottom, about 3 minutes. Transfer to a plate. Repeat with the remaining 2 Tbs. butter and 4 apple rings. Flip the apples in the pan and add to them the first batch of apples, browned side up. Bake the apples at 350°F until soft and slightly caramelized, 40 to 45 minutes. Put 1 slice of the cheese on top of each apple and bake until slightly melted, 3 to 4 minutes. Place a disk of puff pastry over the cheese and bake until heated through and the cheese has fully melted, about 3 minutes. Transfer the tarts with a spatula to individual salad plates, turning them over so the apple is on top.

In a large bowl, toss the frisée with the walnuts. Whisk the olive oil and balsamic vinegar in a small bowl. Toss the salad with the dressing and season to taste with salt and pepper. Distribute the salad among the plates and serve.

Dorie Greenspan is an award-winning cookbook author who divides her time between New York City, Connecticut, and Paris. Her latest book, Around My French Table, is due out in October.

Internationally acclaimed pastry chef and cookbook author François Payard is the owner of François Chocolate Bar in New York City and Payard Pâtisserie and Bistro in Las Vegas. ■



Which version is your favorite? Go to [FineCooking.com/extras](https://www.finecooking.com/extras) and let us know.

Pan-roasted apples are layered with Cheddar slices before being topped with cooked puff pastry.

FRANÇOIS PAYARD SAYS,

“In France, you have cheese with a piece of fruit before dessert, so I thought, why not incorporate the cheese into the tarte Tatin? That way, you have cheese, fruit, and dessert all in one.”



THE GREAT PUMPKIN

With edible seeds, creamy flesh, and a shell that
—❁— doubles as a serving vessel, pumpkin may be fall's ❁—
most versatile ingredient. BY JEANNE KELLEY

I LEARNED EARLY ON that pumpkins are good for a lot more than carving. When my sister and I were kids, our father would pile the family in the car to go duck hunting in California's Central Valley. Because it was fall, it usually rained, and because it was farmland, there were produce stands everywhere. Dad headed out in the gloomy weather, but we refused, choosing instead to stay inside and bake with whatever we could find nearby, pumpkins included. These weren't the common jack-o'-lantern variety but huge, heart-shaped, dark-orange monsters that took two of us to carry. We'd roast and salt the seeds and crunch on them as we turned out pie after cake after pie.

As I grew up and ate my way around a good chunk of the world, I kept coming across pumpkin in unexpected places, including a rich pasta dish in Italy and a silky green pumpkin seed sauce in Mexico. And I'm still often amazed at how versatile this familiar squash is, especially when you consider the cook's options, which include the seeds, the flesh, and the shell. I've taken that "nose to tail" approach to pumpkin in these recipes, even using the roasted shell to serve a delicious pumpkin purée—a far cry from those carved-out decorations on doorsteps.



COVER RECIPE

brown butter pumpkin layer cake

A gingery glazed nut topping and brown-butter-spiked cream cheese frosting are the finishing touches for this spectacular spiced pumpkin cake. Double the topping if you want to pile the nuts on, as we did for the cover. You can substitute canned pumpkin purée for homemade, if you like.

Serves 8 to 12

FOR THE PURÉE

- 2 tsp. vegetable oil
- 1 medium-large Sugar Pie pumpkin, cut in half from stem to bottom and seeded

FOR THE CAKE

- 6 oz. ($\frac{3}{4}$ cup) unsalted butter; more for the pans
- 9 oz. (2 cups) unbleached all-purpose flour; more for the pans
- 1½ tsp. baking soda
- 1½ tsp. ground cinnamon
- 1 tsp. ground ginger
- $\frac{3}{4}$ tsp. table salt
- $\frac{1}{4}$ tsp. ground cloves

- 1½ cups granulated sugar
- $\frac{3}{4}$ cup firmly packed light brown sugar
- 2 large eggs
- $\frac{1}{2}$ cup buttermilk

FOR THE TOPPING

- 1½ Tbs. unsalted butter
- $\frac{3}{4}$ cup pecans
- $\frac{1}{2}$ cup unsalted, raw, hulled pepitas (see Test Kitchen, p. 87)
- 2 Tbs. firmly packed light brown sugar
- $\frac{1}{4}$ tsp. table salt
- 1½ Tbs. chopped crystallized ginger

FOR THE FROSTING

- 4 oz. ($\frac{1}{2}$ cup) unsalted butter
- 8 oz. cream cheese, at room temperature
- $\frac{1}{4}$ cup firmly packed light brown sugar
- 5 oz. (1½ cups) confectioners' sugar

MAKE THE PUMPKIN PURÉE

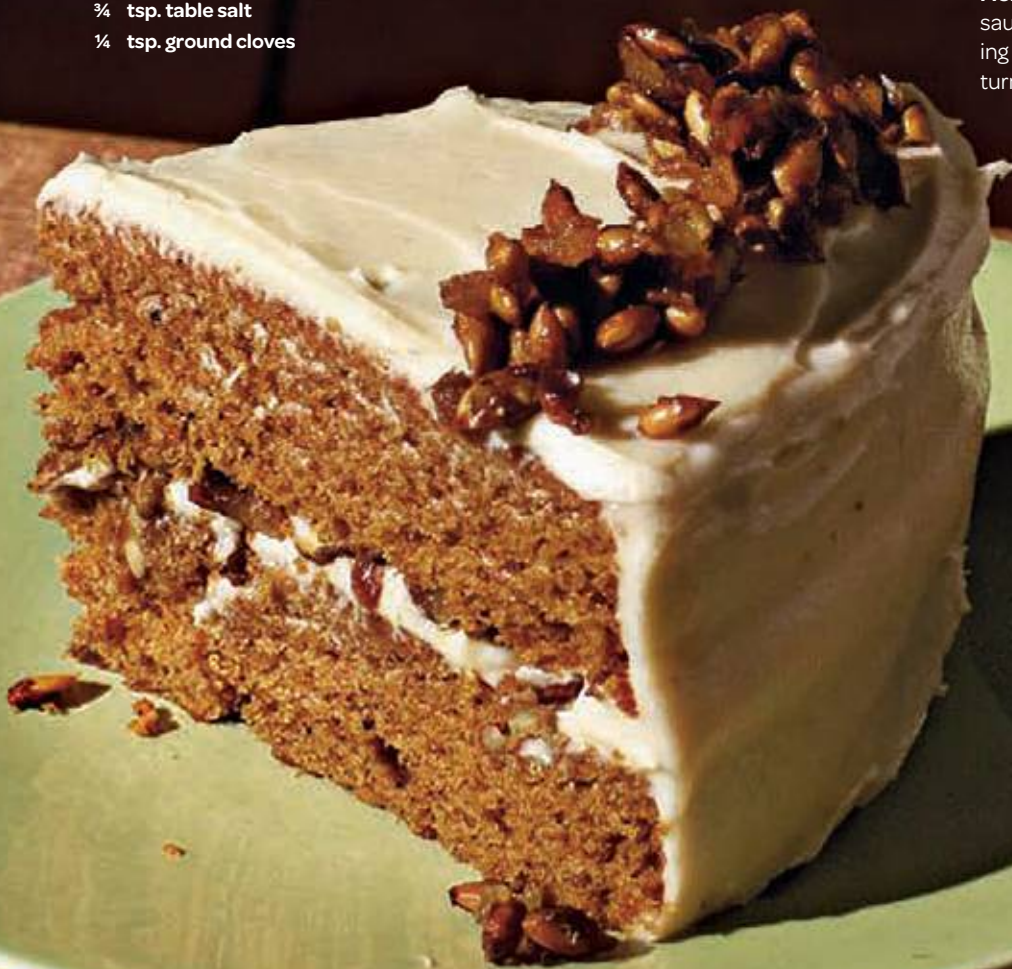
Position a rack in the center of the oven and heat the oven to 350°F. Brush a 9x13-inch baking dish with the oil. Put the pumpkin halves in the dish cut side down and bake until tender when pierced with a fork, about 45 minutes. Let cool. Peel the pumpkin and purée the flesh in a food processor until smooth. You'll need 1½ cups of the purée for the cake. (You can make the purée up to 2 days ahead.) Refrigerate or freeze any remaining purée for another use.

MAKE THE CAKE

Position a rack in the center of the oven and heat the oven to 350°F.

Butter and flour two 9-inch round cake pans with removable bottoms (or butter two 9-inch round cake pans, line the bottoms with parchment, butter the parchment, and flour the pans).

Melt the butter in a heavy-duty 1-quart saucepan over medium heat. Cook, swirling the pan occasionally until the butter turns a nutty golden-brown, about 4 min-



utes. Pour into a small bowl and let stand until cool but not set, about 15 minutes.

In a medium bowl, whisk the flour, baking soda, cinnamon, ginger, salt, and cloves. In a large bowl, whisk $1\frac{1}{2}$ cups of the pumpkin purée with the granulated sugar, brown sugar, eggs, and buttermilk until very well blended. With a rubber spatula, stir in the flour mixture until just combined. Gently whisk in the brown butter until completely incorporated. Divide the batter evenly between the prepared pans.

Bake the cakes until a tester inserted in the center comes out clean, about 28 minutes. Let the cakes cool in the pans for 10 minutes. Turn the cakes out onto racks, remove the pan bottoms or parchment, and cool completely.

MAKE THE TOPPING

Melt the butter in a heavy-duty 12-inch nonstick skillet over medium heat. Add the pecans and pepitas and cook until the pecans brown slightly and the pepitas begin to pop, about 2 minutes. Sprinkle in the brown sugar and salt and stir until the sugar melts and the nuts are glazed, about 2 minutes. Stir in the ginger. Remove from the heat and let the mixture cool in the skillet.

MAKE THE FROSTING

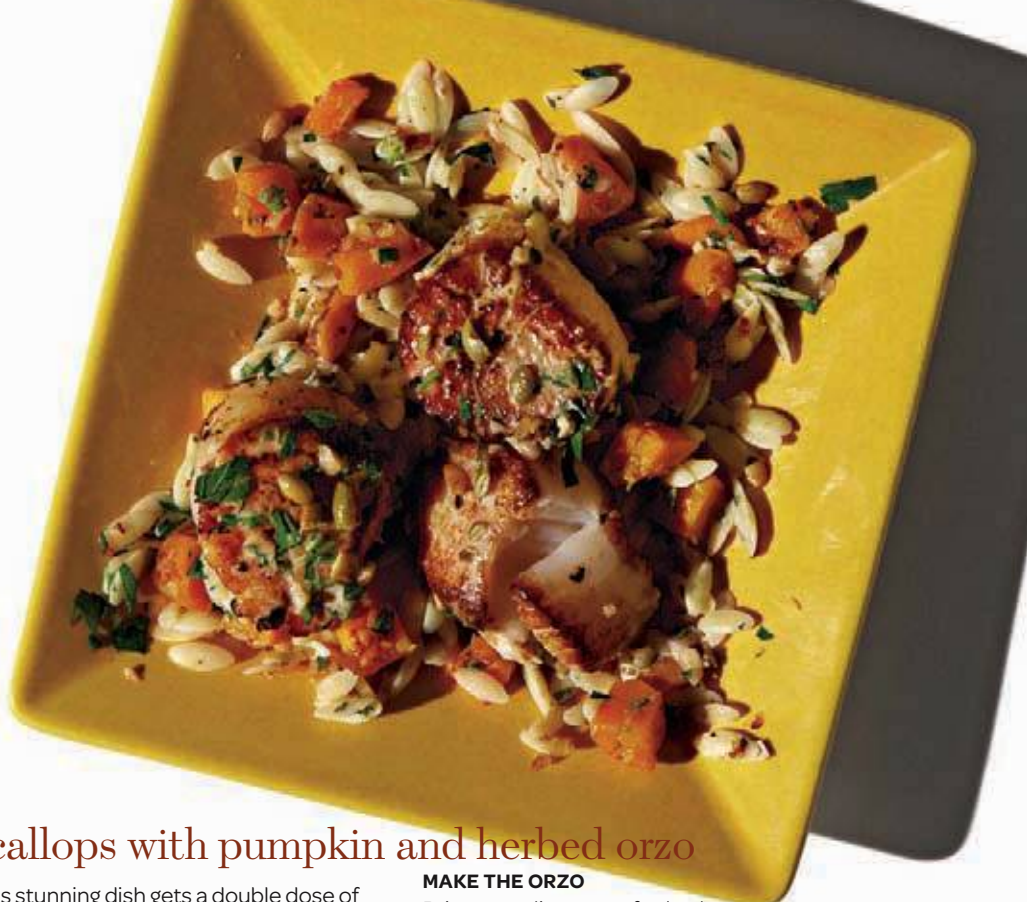
Melt the butter in a heavy-duty 1-quart saucepan over medium heat. Cook, swirling the pan occasionally until the butter turns a nutty golden-brown, about 4 minutes. Pour into a small bowl and let stand until the solids settle at the bottom of the bowl, about 5 minutes. Carefully transfer the bowl to the freezer and chill until just firm, about 18 minutes. Using a spoon, carefully scrape the butter from bowl, leaving the browned solids at the bottom; discard the solids.

Using an electric mixer, beat the butter, cream cheese, and brown sugar on medium-high speed until light in color and the brown sugar has dissolved, 2 minutes. Gradually beat in the confectioners' sugar and continue beating until fluffy, 1 to 2 minutes.

ASSEMBLE THE CAKE

Put one cake layer on a cake plate. Spread $\frac{1}{2}$ cup of the frosting on the layer. Sprinkle $\frac{1}{2}$ cup of the nut mixture over the frosting and top with the second layer. Frost the top and sides of the cake with the remaining frosting. Arrange the remaining topping in a ring $1\frac{1}{2}$ inches in from the edge of the cake.

Serve immediately or cover with a cake dome and refrigerate for up to 2 days. Serve at room temperature.



scallops with pumpkin and herbed orzo

This stunning dish gets a double dose of pumpkin. Tender chunks of the sautéed flesh are stirred with orzo and the dish is finished with a sprinkling of chopped roasted pumpkin seeds.

Serves 4

FOR THE ORZO

Kosher salt

- 3 Tbs. unsalted butter**
- 3 cups $\frac{1}{2}$ -inch-diced peeled, seeded pumpkin**
- $\frac{1}{2}$ cup finely chopped shallot**
- 3 medium cloves garlic, minced**
- 8 oz. orzo**
- 1 Tbs. chopped fresh flat-leaf parsley**
- 1 tsp. chopped fresh marjoram or thyme**
- Freshly ground black pepper**

FOR THE SCALLOPS

- 1 lb. large all-natural "dry" sea scallops, side muscle removed**
- Kosher salt and freshly ground black pepper**
- 1 Tbs. unsalted butter**
- 2 Tbs. finely chopped shallot**
- 2 medium cloves garlic, minced**
- $\frac{1}{2}$ cup dry white wine**
- $\frac{1}{2}$ cup heavy cream**
- 1 tsp. chopped fresh marjoram or thyme**
- 2 Tbs. coarsely chopped, salted, roasted hulled pepitas (see Test Kitchen, p. 87)**
- 1 Tbs. coarsely chopped fresh flat-leaf parsley**

MAKE THE ORZO

Bring a medium pot of salted water to a boil over medium-high heat.

Melt the butter in a 12-inch nonstick skillet over medium heat. Add the pumpkin and shallot and cook, stirring, until the pumpkin is almost tender and the shallot is golden, 6 to 8 minutes. Add the garlic and cook, stirring, until the pumpkin is completely tender, about 2 minutes more. Set aside.

Cook the orzo in the boiling water until al dente. Reserve 1 cup of the water and drain. Add the orzo, parsley, and marjoram to the skillet, along with $\frac{1}{2}$ cup of the reserved pasta water, and stir until blended and heated through, adding more pasta water if necessary, about 1 minute. Season to taste with salt and pepper. Keep warm.

MAKE THE SCALLOPS

Pat the scallops dry and season generously with salt and pepper. Melt the butter in a 12-inch nonstick skillet over medium-high heat. Add the scallops to the skillet and cook, flipping once, until browned on both sides yet just barely cooked through, about $1\frac{1}{2}$ minutes per side. Transfer to a plate. Stir the shallot and garlic into the butter, add the wine, and bring to a boil, scraping the bottom of the pan with a wooden spoon. Stir in the cream and marjoram and boil until thickened, about 1 minute. Return the scallops and any liquid to the skillet and stir briefly over medium heat.

Divide the orzo and scallops among four plates and drizzle with the sauce. Sprinkle with the pepitas and parsley and serve.

pasta with pumpkin, sausage, and cavolo nero

This hearty fall dish is a wonderful way to incorporate fresh pumpkin into a simple but thoroughly satisfying midweek meal.

Serves 6

Kosher salt

- 1 lb. sweet Italian sausage, casings removed if using links**
- 1 Tbs. olive oil (optional)**
- 1 medium yellow onion, chopped**
- 3 cups $\frac{3}{4}$ -inch-diced peeled, seeded pumpkin**
- $\frac{1}{4}$ cup dry white wine**
- 4 cloves garlic, minced**
- 1 tsp. dried marjoram**
- $1\frac{1}{2}$ cups lower-salt chicken broth**
- 10 oz. cavolo nero kale (aka Lacinato, black, or dinosaur kale), trimmed, ribs removed, leaves cut into 1-inch pieces**
- 8 oz. dried campanelle pasta**
- $\frac{1}{2}$ cup grated Parmigiano-Reggiano; more for serving**

Freshly ground black pepper

Bring a large pot of well-salted water to a boil over high heat.

In a heavy-duty 12-inch skillet over medium heat, cook the sausage, breaking it up into small pieces with a wooden spoon, until mostly browned, 6 to 8 minutes. Push the sausage towards the edge of the skillet and add the olive oil if the center of the pan is dry (this will depend on the amount of fat in the sausage). Add the onion and cook until golden and the sausage is well browned, about 8 minutes. Stir in the pumpkin, wine, garlic, and marjoram and cook until the wine evaporates, 3 to 4 minutes. Add $\frac{3}{4}$ cup of the broth and cook until the pumpkin is almost tender, about 8 minutes. Add the kale and the remaining $\frac{1}{4}$ cup broth, cover, and cook until the pumpkin and kale are tender, about 4 minutes.

Meanwhile, cook the pasta in the boiling water according to package directions until al dente. Reserve $\frac{1}{2}$ cup of the pasta water and then drain well. Add the pasta to the skillet with enough of the pasta water to coat the pasta and vegetables generously. Stir in the Parmigiano and season to taste with salt and pepper. Serve with additional Parmigiano.



roasted pepitas

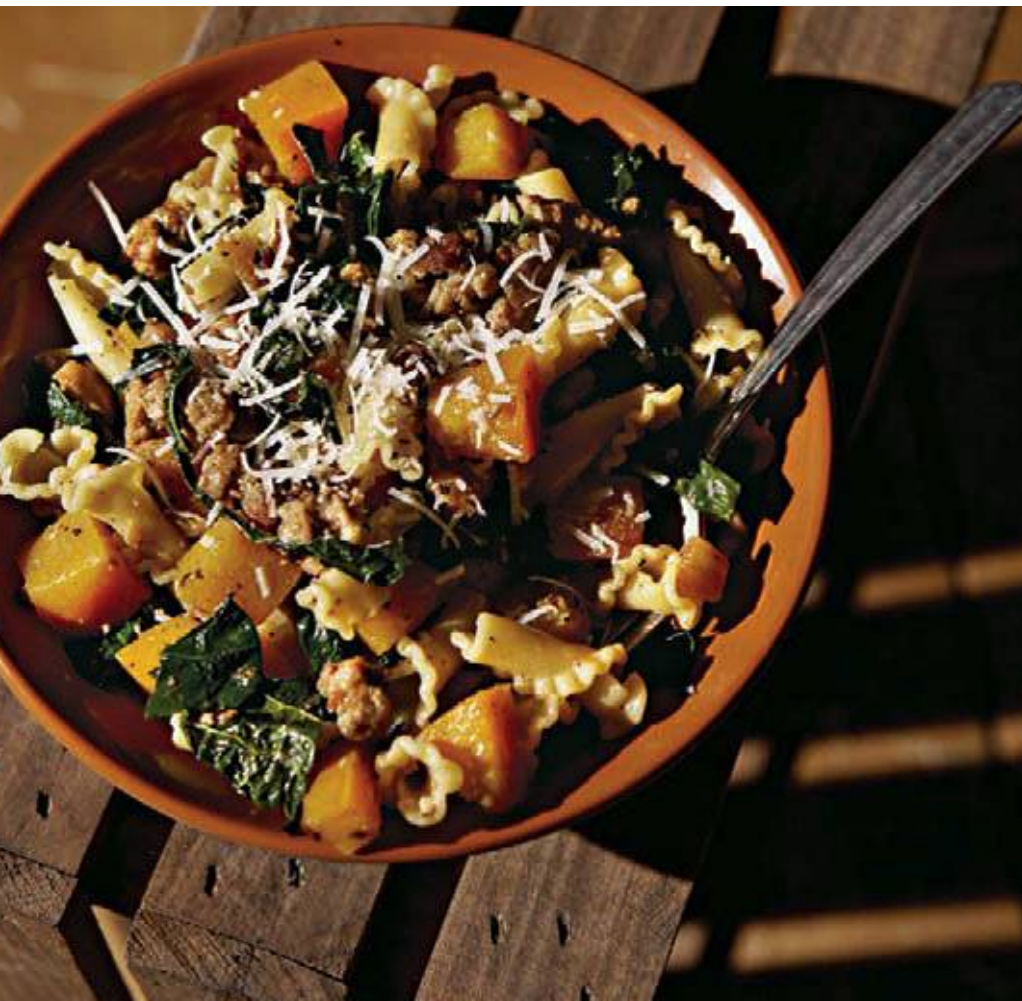
These unhulled pepitas are perfect for eating out of hand. In recipes calling for pepitas as an ingredient, use hulled pepitas (see Test Kitchen, p. 87, for more information).

PLAIN PEPITAS

Position a rack in the center of the oven and heat the oven to 400°F. Scoop the seeds from a pumpkin—the amount will vary depending on the size and variety of the pumpkin. Use your fingers to rake the seeds free from the strands of pumpkin fiber. For every cup of seeds, stir in 1 Tbs. grapeseed oil. Spread the seeds on a large baking sheet and sprinkle lightly with kosher salt. Roast until golden, 8 to 12 minutes. Cool and serve warm or at room temperature. Roasted pumpkin seeds will keep for several days stored in an airtight container at room temperature.

FLAVORED PEPITAS

Sprinkle the seeds with chili powder, smoked paprika, curry powder, or another favorite spice before roasting. Or for a sweet treat, toss with cinnamon-sugar after roasting.





pumpkin soup with sage and gruyère croutons

Large sage-laced Gruyère croutons offer a crunchy contrast to the silky, creamy soup.

Serves 4 as a main course, 6 as an appetizer

- 2 Tbs. unsalted butter
- 1 medium yellow onion, sliced
- 6 cups 1-inch-diced peeled, seeded pumpkin
- 2 medium cloves garlic, sliced
- ½ cup dry white wine
- 8 medium fresh sage leaves
- 4 to 6 cups lower-salt chicken broth
- 2¼ cups packed grated Gruyère
- Kosher salt and freshly ground black pepper
- 6 slices rustic bread (each about 6x2 inches and ½ inch thick)
- 1 tsp. minced fresh sage

Melt the butter in a heavy-duty 4- to 5-quart pot over medium heat. Add the onion and cook, stirring occasionally, until tender, 6 to 8 minutes. Stir in the pumpkin and garlic and cook, stirring, 1 minute more. Add the wine and the sage leaves and cook, stirring, until the wine evaporates, about 5 minutes. Stir in 4 cups of broth, cover, and simmer, adjusting the heat as needed, until the pumpkin is very tender, about 25 minutes.

Add ¼ cup of the Gruyère and using a hand-held or standard blender, purée the soup (in batches, if necessary). Season to taste with salt and pepper.

Return to a gentle simmer, stirring constantly and adding more broth as necessary to achieve a thin soup with the consistency of

heavy cream. (The soup can be prepared up to 3 days ahead. Cool, cover, and refrigerate. Reheat to serve.)

Position a rack about 6 inches from the broiler and heat the broiler on high. Arrange the bread on a baking sheet. Toast under the broiler, 1 to 2 minutes per side. Sprinkle the croutons with the remaining 2 cups cheese and the minced sage and season with pepper. Broil until the cheese melts and is bubbly, about 2 minutes. Ladle the soup into warm bowls and serve with the croutons.



pumpkin enchilada casserole with red chile sauce and poblano-pepita salsa

If you need a vegetarian “star” for the Thanksgiving table, this is it. (But if you have leftover cooked turkey on hand, it would make a delicious addition to the filling.)

Serves 6 to 8

FOR THE SAUCE

- 3 oz. dried California chiles (about 10)
- $\frac{3}{4}$ oz. dried ancho chiles (about 2)
- 6 large cloves garlic, peeled
- 2 tsp. dried oregano
- 1 Tbs. olive oil
- 1 Tbs. all-purpose flour
- 1 Tbs. light brown sugar
- Kosher salt

FOR THE FILLING

- 2 Tbs. olive oil
- 1 large yellow onion, cut into small dice
- 4 large cloves garlic, finely chopped
- 1 Tbs. ground cumin
- 3 cups $\frac{1}{2}$ -inch-diced peeled, seeded pumpkin
- $\frac{1}{2}$ cup lower-salt chicken broth or vegetable broth
- 2 cups diced leftover skinless roast turkey or rotisserie chicken (optional)
- Kosher salt

FOR ASSEMBLY

- Olive oil
- 10 6-inch corn tortillas
- 3 cups packed grated Monterey Jack cheese ($\frac{3}{4}$ lb.)
- 1 recipe Poblano-Pepita Salsa (at right)
- Crema Mexicana or sour cream, for serving

MAKE THE SAUCE

Stem, seed, and rinse the chiles. Put the chiles, garlic, oregano, and 3 cups water in a 3-quart saucepan over medium heat. Bring

to a boil and reduce the heat to low. Simmer, stirring occasionally, until the chiles and garlic are very tender, about 30 minutes. Remove from the heat, cover, and let stand for 30 minutes. Purée in a blender.

Heat the olive oil in a 4-quart saucepan over medium heat. Add the flour and stir until it begins to color, 2 to 3 minutes. Carefully stir in the chile mixture—it will spatter—and bring to a boil. Stir in the sugar and 2 tsp. salt. Keep warm.

MAKE THE FILLING

Heat the olive oil in a 12-inch skillet over medium-high heat. Add the onion and cook, stirring, until nicely browned, about 11 minutes. Add the garlic and cook, stirring, for 2 minutes. Add the cumin and cook until fragrant, about 30 seconds. Add the pumpkin and stir to coat. Lower the heat to medium, add the broth, cover, and simmer until the pumpkin is just tender, about 10 minutes. Stir in the turkey (if using) and season to taste with salt.

ASSEMBLE

Position a rack in the center of the oven and heat the oven to 350°F. Brush a 9x13-inch baking dish with olive oil. Spread $\frac{3}{4}$ cup of the sauce evenly over the bottom of the dish.

Heat a griddle or cast-iron skillet over medium-high heat and brush lightly with oil. One at a time, heat 5 tortillas until softened and pliable, about 1 minute per side. Arrange the griddled tortillas over the sauce in the pan (you can cut them to fit if necessary). Spread $\frac{1}{2}$ cup sauce over the tortillas. Spoon the filling evenly over the sauce and top with 1 cup cheese. Drizzle $\frac{1}{2}$ cup of the sauce over the cheese. Heat the remaining tortillas on the griddle. Arrange the tortillas evenly over the sauce, filling, and cheese. Spread the remaining sauce over the tortillas and sprinkle with

the remaining cheese. Bake until the cheese bubbles and the casserole is heated through, 30 to 35 minutes. Let sit for at least 10 minutes before serving with the salsa and crema.

POBLANO-PEPITA SALSA

Toasted pumpkin seeds add a surprising crunch to this fresh topping for the enchiladas. **Yields about 2½ cups**

- 2 medium poblano chiles
- 1 lb. tomatillos, husked and rinsed
- $\frac{1}{2}$ cup unsalted, roasted, hulled pepitas (see Test Kitchen, p. 87)
- $\frac{1}{4}$ cup packed chopped fresh cilantro
- Kosher salt

Char the chiles over a gas burner or under a broiler until blackened on all sides, 6 to 8 minutes. Transfer to a bowl, cover with plastic, and cool. Peel, stem, seed, and finely chop the chiles.

Heat a griddle or large cast-iron skillet over medium-high heat. Cook the tomatillos, turning occasionally, until dark brown in spots, 8 to 10 minutes. Transfer to a plate to cool.

Coarsely chop the pepitas in a food processor; transfer to a medium bowl. Without washing the food processor, add the tomatillos and process to the consistency of a chunky sauce. Transfer to the bowl with the pepitas. Stir in the chiles, cilantro, and salt to taste.

Make ahead: The sauce may be made 3 days ahead, the filling 2 days ahead, and the salsa 1 day ahead. Refrigerate separately. Return the salsa to room temperature for serving.

pumpkin and sweet potato purée with orange and thyme

The pumpkin shell, used here as a serving vessel, makes for a dramatic presentation, but feel free to skip it for a casual dinner. This makes a great side dish for roast poultry or pork.

Serves 4

- 2 Tbs. unsalted butter; more for the baking sheet**
- 1 small (1½ lb.) Sugar Pie pumpkin**
- 1 medium (2- to 2¼-lb.) Sugar Pie pumpkin**
- 1 large (14- to 16-oz.) sweet potato**
- 2 Tbs. light brown sugar**
- 1 tsp. finely grated orange zest**
- 1 tsp. minced fresh thyme**
- Kosher salt and freshly ground black pepper**

Position a rack in the center of the oven and heat the oven to 375°F.

Generously butter a rimmed baking sheet. Cut the small pumpkin in half lengthwise and put it cut side down on the baking sheet. Cut a ½-inch lid from the stem end of the medium pumpkin and put both pieces cut side down on the same baking sheet. Cut the sweet potato in half lengthwise and place cut side down on the same baking sheet. Cover the vegetables tightly with foil and bake until the sweet potato and halved pumpkin are very tender, and the larger pumpkin is tender when pierced with fork, about 1½ hours. Let stand until cool enough to handle.

Scoop the seeds from the halved pumpkin and discard. Remove the skin and put the flesh in a food processor. Peel the sweet potato and add it to the processor, along with the butter, brown sugar, orange zest, and thyme. Purée until smooth and season to taste with salt and pepper.

Scoop the seeds from the larger pumpkin, leaving the shell and flesh intact. Season the inside of the pumpkin lightly with salt and pepper. Transfer the purée to the pumpkin shell and top with the lid. (If you can't fit all the purée, put the remainder in a small baking dish, cover, and bake alongside the pumpkin.) Put the pumpkin on the baking sheet and bake until the pumpkin and purée are heated through, about 40 minutes. Transfer to a serving plate and serve, spooning the purée from the pumpkin.

Jeanne Kelley is a food writer and recipe developer who lives near Los Angeles. Her latest cookbook is Blue Eggs and Yellow Tomatoes. ■



Buyer's Guide

WHAT TO BUY

Save the hefty, perfectly shaped jack-o'-lantern varieties like Connecticut Field and Spirit for Halloween; their flesh is thin and stringy, with little flavor. At this time of year, farmers' markets and pumpkin patches are brimming with heirloom varieties that are great for cooking, so watch for rare finds.

Local pumpkins will vary by region, but here are three relatively common types that make delicious eating. They are interchangeable with one another in all the recipes here, except for the cake and the pumpkin and sweet potato purée, which call specifically for Sugar Pie pumpkins.

Sugar Pie

(and the similar Baby Pam and New England Pie)

These small, volley-ball size, thin-skinned, burnt-orange pumpkins are probably the most commonly found baking pumpkins. They have sweet, smooth flesh that tends to be firm and dry, so they're especially good for pie. If you find one with stringy flesh, don't bake or cook with it, because it will spoil the texture of the finished dish.

Casper

Casper pumpkins are white on the outside and dark orange inside. They resemble the traditional jack-o'-lantern pumpkin in shape and tend to be heavy, at 10 to 20 pounds.

Marina di Chioggia

(aka Chioggia Sea Pumpkin)

This Italian heirloom pumpkin originally comes from Chioggia, near Venice. It's a large (about 10 pounds), blue-green, bumpy, ridged pumpkin, with dense, meaty, yellow-orange flesh.

HOW TO BUY


Look for pumpkins that are free of cracks and soft spots. Be sure to inspect both the stem and bottom ends. If you're at a farmers' market or pumpkin patch, ask the farmer if the pumpkins have been exposed to frost. If they have, they will spoil quickly.

HOW TO STORE

Most pumpkins can be stored, or celled, in a cool, dark place for two to six months, depending on the variety. Arrange them in a single layer on top of a breathable surface such as cardboard or wood. Check on them every two weeks and immediately use (or discard) any that are starting to soften.

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TEST KITCHEN

Tips/Techniques/Equipment/Ingredients/Glossary



TIP

Salt your salad

A pinch or two of kosher salt does wonders for the flavor of a tossed salad. See for yourself: Toss a salad with your favorite dressing and taste a leaf. Then sprinkle with a little kosher salt, toss, and taste again—you'll be amazed at how much better it tastes.

—Jennifer Armentrout



TECHNIQUE

Boning a turkey breast and thighs

TURKEY THIGHS AND WHOLE BREASTS are most often sold bone-in and skin-on, so if you're making the Turkey Thighs Stuffed with Porcini, Sausage, and Artichoke Hearts on page 61 or the Roasted

Turkey Breast, Porchetta Style on page 58, you'll probably need to sharpen your boning knife and remove some bones. It's not hard, once you know the techniques. Just follow these steps:

BONING THE THIGH



Put a thigh skin side down on a cutting board. Using a boning knife, begin cutting between the thigh bone and the meat as close to the bone as possible.



Continue to work your knife around the bone and thigh joint, making sure that no gristle or cartilage remains attached to the meat, until the bone is cut completely free.

BONING THE BREAST



Lay the breast skin side down on a cutting board. If the backbone is still attached to the breast, cut it away with poultry shears. Next, locate the wish bone in the V-shaped neck end of the breast. Using a boning knife, scrape the meat away from the bone and remove the bone.



Remove the rib cage and breast bone by cutting between the ribs and the meat at one edge of the breast. Scrape the knife as close to the rib bones as possible, and as the bones come free, pull back on them to make cutting between the bones and meat easier. Continue until you reach the breast bone.



Scrape the point of the knife along the breast bone and use your thumb to free the meat. Be careful not to cut through the meat and skin at the ridge of the breast bone (the meat is very thin here).



Once you bone half the breast, scrape along the other side of the breast bone and along the ribs until the entire rib cage and breast bone can be freed in one piece.

—Bruce Aidells

TECHNIQUE

Making gravy for a brined bird

A WET-BRINED OR DRY-BRINED TURKEY (like the one on page 52) is more flavorful than an unbrined turkey, but the technique has one major drawback: salty pan juices. Pan juices are usually the backbone of turkey gravy, but gravy made only with the juices from a brined bird is bound to come out too salty. Fortunately, there's a solution to this problem: Make the gravy with plain turkey broth and use the pan juices judiciously as a seasoning. The recipe below illustrates this approach, which can be used for any wet- or dry-brined bird. —J.A.

herb gravy for a brined turkey

Yields about 3½ cups

FOR THE TURKEY BROTH

Turkey neck, gizzard, tail, and heart

- 2 Tbs. vegetable oil
- 1 large yellow onion, cut into 2-inch chunks
- 1 small carrot, peeled and cut into 2-inch pieces
- 1 celery stalk, cut into 2-inch pieces
- 1 bay leaf
- 2 large sprigs each fresh thyme and parsley
- 10 black peppercorns

FOR THE GRAVY

Drippings from a roasted brined turkey (recipe on p. 52)

- 6 Tbs. all-purpose flour
- 1 tsp. chopped fresh sage (save the stems)
- ½ tsp. chopped fresh thyme (save the stems)
- ½ tsp. fresh lemon juice
- Freshly ground black pepper

MAKE THE BROTH

Chop the turkey neck into 3 or 4 pieces with a cleaver. Chop the gizzard in half. Heat the oil in a large saucepan over medium-low heat. Add the neck, gizzard, tail, and heart (do not use the liver) along with the onion. Stir to coat with oil, cover, and cook gently, stirring occasionally, for 20 minutes. The meat will begin releasing lots of juice.

Add 4 cups cold water and the carrot, celery, herbs, and peppercorns. Bring to a boil over medium-high heat, cover, and reduce the heat to maintain a gentle simmer. Simmer until the broth is flavorful, 30 to 40 minutes. Strain the

broth and set aside until the fat rises to the top. Skim off and discard the fat. Use the broth immediately or cool and refrigerate for up to 3 days or freeze for up to 3 months.

MAKE THE GRAVY

Heat the giblet broth until hot. Pour the drippings from the roasting pan into a heatproof measuring cup or fat separator. Allow the fat to rise to the top and then spoon 4 Tbs. back into the roasting pan. Separate and discard the remaining fat from the pan juices. Season the giblet broth with the pan juices, adding only enough to make the broth very flavorful but not too salty. If necessary, add water until you have 4 cups of liquid.

Place the roasting pan over two burners set on medium heat. Sprinkle the flour into the pan and use a flat whisk or wooden spoon to combine it with the fat. Cook for about 2 minutes.

To keep lumps from forming in the gravy, slowly pour about ½ cup of the broth mixture into the pan while whisking vigorously to disperse the flour evenly into the liquid. The liquid should thicken quickly and get gluey. As soon as it thickens, add another ½ cup or so of broth while whisking. Repeat until the gravy starts looking more like a smooth sauce than glue. At this point, you can whisk in the remaining broth and bring the gravy to a simmer. Add the reserved herb stems and simmer for about 5 minutes to develop the flavors. Strain the gravy through a medium sieve, add the sage, thyme, and lemon juice, and season to taste with pepper.

GLOSSARY

Porchetta

Porchetta (por-KETT-ah) refers to an Italian preparation of a crisp-skinned whole roasted pig. The pig is boned, rubbed with herbs and spices, filled with strips of pork loin, and roasted. A simplified version is often made by wrapping skin-on pork belly around herb-rubbed pork loin.

The whole roasted turkey breast on page 58 is a riff on porchetta. The turkey is rubbed with porchetta-style seasonings, then wrapped with strips of pancetta, and roasted. —Bruce Aidells



EQUIPMENT

Fat separator

A fat separator is a handy tool for degreasing the pan juices from a roast. There are dozens of models, most of them variations on the same design: a cup with a spout at its bottom that allows you to pour off the juices and leave the fat in the cup. The downside is that there's always some fat in the spout that gets poured out with the juices.

This model, the Swing-A-Way by Amco, has solved that problem by eliminating the spout. The juices drain from a hole in the bottom of the cup, which is opened by squeezing a lever in the handle. It also includes a strainer lid, which we wish were deeper. That said, it's still the best fat separator we've tried. —J.A.

TECHNIQUE

Trimming hanger steak

When shopping for hanger steak to make the Moroccan-Spiced Roasted Hanger Steak with Carrots and Warm Lentil Salad on page 72, you'll find it either whole or already trimmed. A whole hanger steak is vaguely heart-shaped, with the two halves connected by a line of gristle, which should be removed. You can ask the butcher to do this, or trim it yourself, as shown at right. Use a swiping motion with your boning knife to separate the meat from both sides of the gristle, which runs the entire length of the steak. Once trimmed, the steak will be separated into two long, slender steaks. —J.A.



INGREDIENT

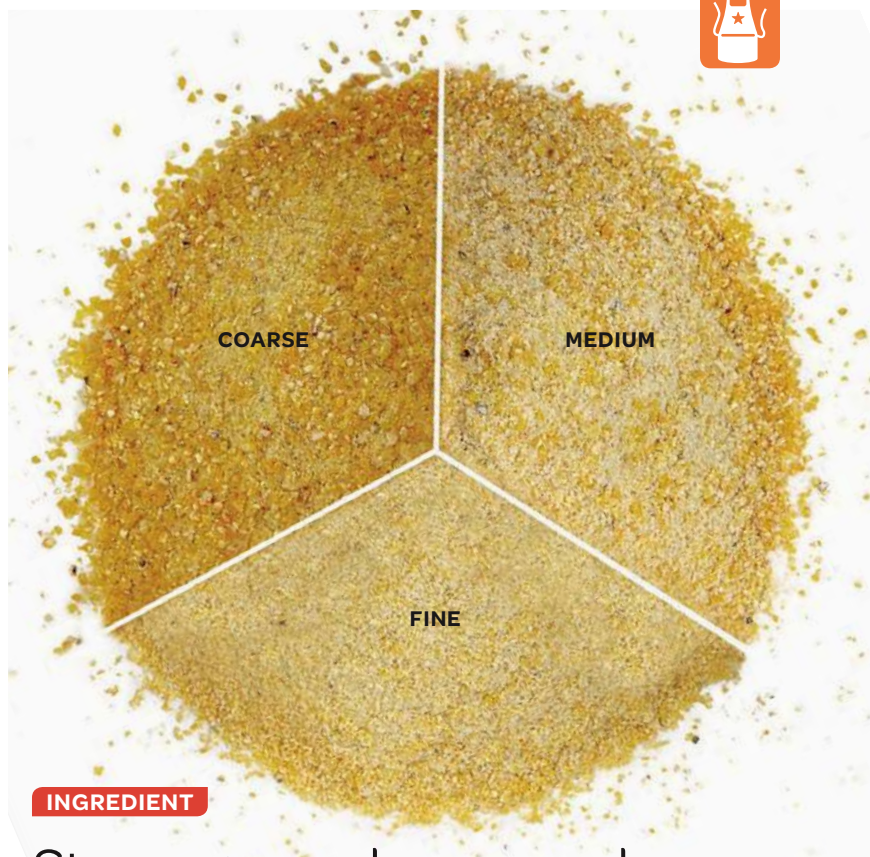
Farro

Cultivated in Italy for centuries, farro (FAHR-ro) is an ancient variety of wheat. Also known as emmer, it has a high protein and fiber content and a nutty, chewy texture that's great in grain salads like the Roasted Broccoli and Farro Salad with Feta on page 47. It's also delicious in soups, stuffings, and pilafs. Farro (*triticum dicoccum*) is often confused with spelt (*triticum spelta*), but they're different species of wheat.

Like common wheat, farro is available in various forms. It's ground into flour, which can be used to make pasta, baked goods, and even roux. It's also cracked, like bulgur. Or you can buy the grains whole, semi-pearled, or pearled, all of which are options for the farro salad.

Semi-pearled and pearled farro cook faster than whole-grain farro (30 minutes versus 60 minutes), but the trade-off is decreased nutritional content. Pearling removes the inedible hull that surrounds the grain, but the process also scours off part (semi-pearled) or all (pearled) of the nutritious germ and bran. Whole-grain farro is hulled using a gentler process that leaves the germ and bran intact. Store pearled farro in the freezer for up to six months after opening; whole-grain farro will keep in a cupboard almost indefinitely. —J.A.





INGREDIENT

Stone-ground cornmeal

TO GRIND CORN INTO CORNMEAL, grist mills use either high-speed steel grinders or low-speed stone grinders. Stone-ground meal is the better option because, unlike steel grinders, the stones don't generate enough heat to damage the corn's nutrient and flavor components.

Stone-ground cornmeal comes in different textures, from fine to coarse. Fine-ground cornmeal works well for coating fish and meat and for dusting baking pans. Medium-grind is perfect for cornbread, like the Buttermilk

Cornbread on page 37; it produces a tender crumb with a hint of crunch. Coarse meal is good for multigrain breads and polenta.

Look for stone-ground cornmeal in natural food stores and supermarkets. (We tried a number of supermarket varieties in our cornbread recipe; Bob's Red Mill was the best.) Store stone-ground cornmeal in a zip-top bag or airtight container in the fridge or freezer; it'll stay fresh enough to use for about four months beyond the "sell-by" date on the package. —J.A.

INGREDIENT

Using Up Leftover Buttermilk

For everyone who has ever thrown out a half-full carton of soured buttermilk, we feel your pain. But don't let that stop you from making the cornbread on page 37. Instead, try these simple ways to use of the rest of that carton.

Buttermilk Chicken Cutlets Dip chicken breast cutlets in buttermilk and then evenly coat in coarse breadcrumbs seasoned with salt and a pinch of chili powder. Sauté the cutlets in butter and olive oil and serve sliced over a mixed green salad.

Roasted Baby Potatoes with Rosemary-Buttermilk Dipping Sauce Toss whole baby potatoes with olive oil, salt, and pepper and roast until tender. Combine buttermilk with mayonnaise and chopped rosemary and season to taste. Serve the potatoes with the dipping sauce on the side.

Buttermilk Mashed Parsnips and Cauliflower Mash steamed parsnips and cauliflower florets. Stir in buttermilk, butter, sliced chives, salt, and pepper to taste.

Roasted Apples with Honeyed Buttermilk Dressing Core apples, sprinkle with cinnamon and sugar, and roast until tender. Combine buttermilk, mascarpone, and honey to taste. Drizzle the warm apples with the dressing.

—Melissa Pellegrino and
Samantha Seneviratne



For more great recipes using buttermilk, visit FineCooking.com/extras.

INGREDIENT

Pepitas

Pepitas are pumpkin seeds. Fresh from the pumpkin, each green seed is encased in a beige, slightly tough but edible hull. If you're making the Roasted Pepitas on page 82, you don't need to remove the hull since these seeds are meant for snacking. But if you're making any of the other recipes in the pumpkin story that call for pepitas as an ingredient, you'll want to use hulled seeds for the best texture and color. You can hull the seeds yourself by cracking and peeling off the hulls, but this is a tedious task; we recommend that you buy them already hulled. Look for hulled pepitas in well-stocked grocery stores and natural food stores. After opening the package, store the pepitas in the freezer for up to six months. —J. A.





WHERE TO BUY IT



cornbread, page 36

- **Lodge 9-inch cast-iron skillet**, \$20.95, lodgemfg.com, 423-837-7181.
- **Chicago Metallic 9-inch heavy-duty square baking pan**, \$14.99, cheftools.com, 206-933-0700.
- **All-Clad MC2 1-quart saucepan**, \$99.95, broadwaypanhandler.com, 866-266-5927.
- **Paderno World Cuisine wooden spoon**, \$2.51, cookware.com, 888-478-4606.
- **Bob's Red Mill cornmeal**, \$1.75 for 24-oz. bag of medium grind, bobsredmill.com, 800-349-2173.
- **Fresh stone-ground cornmeal**, \$7 for 5 lb. (mail-order minimum is 10 lb.), fallsmill.com, 931-469-7161.

From crateandbarrel.com, 800-967-6696:

- **Nonslip mixing bowls**, \$32.95 for three-piece set.
- **All-Clad dry measuring cups**, \$49.95 for five-piece set.
- **Oxo 2-cup liquid measuring cup**, \$7.95.
- **Silicone whisk**, \$4.95.
- **Cooling rack**, \$7.95.

make it tonight, page 22

- **Chinese five-spice powder**, \$3.65 for 0.9-oz jar, penzeys.com, 800-741-7787.

tarte tatin, page 74

- **All-Clad MC2 stainless-steel 10-inch skillet**, \$94.95, cooking.com, 800-663-8810.
- **1-inch round China-bristle pastry brush**, \$10.95, fantes.com, 800-443-2683.
- **Vic Firth maple bakery pin**, \$18, cookware.com, 888-478-4606.
- **Chicago Metallic large rimmed baking sheet**, \$15.95, chefsresource.com 866-765-2433.



pan de muerto, page 62

- **Orange blossom water**, \$4.47 for 10 oz., americanspice.com, 877-677-4239.
- **Stainless-steel 12-quart mixing bowl**, \$19.95, chefscatalog.com, 800-338-3232.

From latinworksco.com, 210-240-6212.

- **Papel picado banner**, \$11.95.
- **Flor de muertos paper marigolds**, \$12.75 for 10.
- **Tin ornaments**, \$4.75 each.



horseradish, page 17

- **Microplane Premium Classic Series**, \$39.95 for three-piece set, us.microplane.com, 866-968-6665, ext. 4999.
- **Horseradish root**, melissas.com, 800-588-0151.

fowl play, page 56

- **Saladini horn-handle carving set**, \$379, williams-sonoma.com, 877-812-6235.
- **Studio oval cocoa platter**, \$20, potterybarn.com, 888-779-5176.

From worldspice.com, 206-682-7274:

- **Guajillo chiles**, \$1.75 per oz. (about 4 chiles).
- **Ancho chiles**, \$1.75 per oz. (about 3 chiles).
- **Mulato chiles**, \$1.50 per oz. (about 4 chiles).

test kitchen, page 87

- **Organic whole-grain emmer farro**, \$6.95 for 1.3 lb., bluebirdgrainfarms.com, 888-232-0331.
- **Pearled farro**, \$6.50 for 1.1 lb., gustiamo.com, 877-907-2525.
- **Amco Swing-A-Way grease separator**, \$15.95, chefscatalog.com, 800-338-3232.
- **Raw hulled pepitas**, \$4.69 for 1 lb., nutsonline.com, 800-558-6887.

the ultimate roast turkey, page 50

- **Turkey oven bags**, \$15 for a 10-pack, truelibertybags.com, 888-800-2680.
- **Le Creuset 7½-quart Dutch oven**, \$274.95, chefsresource.com, 866-765-2433.



nut butter, page 20

- **Breville Ikon Hemisphere BBL550XL blender**, \$150, brevilleusa.com, 866-273-8455.



Photographs by Scott Phillips



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NUTRITION

Recipes	Calories (kcal)	Fat Cal (kcal)	Protein (g)	Carb (g)	Total Fat (g)	Sat Fat (g)	Mono Fat (g)	Poly Fat (g)	Chol (mg)	Sodium (mg)	Fiber (g)
HORSERADISH, P. 17											
Twice-Baked Potatoes with Fresh Horseradish	400	220	8	37	25	16	5	1	70	550	4
NUT BUTTER, P. 20											
Nut Butter (per 1 Tbs.)	110	90	4	4	10	1	7	2	0	40	0
MAKE IT TONIGHT, P. 22											
Roasted Red Grapes with Mascarpone and Rum	370	250	5	28	27	14	8	1	70	330	1
Seared Lamb Shoulder Chops with Mustard-Dill Pan Sauce	330	170	29	3	19	7	8	1	105	600	0
Turkey and Corn Quesadillas with Guacamole	510	240	30	39	27	7	11	4.5	75	600	6
Slow Cooker Pulled-Pork Sandwiches	280	80	19	28	9	3	4	1.5	55	480	2
Acorn Squash with Rosemary and Brown Sugar	190	60	1	29	6	2.5	3	0.5	10	150	3
Quick Chicken Parmesan	480	250	33	24	28	8	16	3	160	610	3
Five-Spice-Glazed Salmon with Sesame Green Beans	400	160	41	18	18	2.5	7	7	105	320	3
Black Bean Soup with Sherry	310	100	13	40	11	1.5	8	1.5	0	440	10
GOOD LIFE, P. 32											
South Indian-Style Vegetable Curry	300	90	12	45	10	2	3.5	2.5	0	680	12
CLASSIC CORNBREAD, P. 36											
Buttermilk Cornbread	240	70	6	35	8	4	2.5	1	70	460	3
PIE TO THE STARS, P. 40											
French Apple Pie	360	130	3	56	15	8	4	1.5	30	190	2
FALL FOR VEGETABLES, P. 42											
Sweet Potato Pie	310	130	5	40	14	7	4	1.5	90	160	2
Cauliflower Sformato	330	230	10	16	26	12	10	2	175	320	2
Roasted Broccoli and Farro Salad with Feta	280	140	10	29	15	4.5	8	1.5	15	660	6
Roasted Brussels Sprouts with Wild Mushrooms and Cream	360	290	5	15	32	14	14	2	70	190	6
THE ULTIMATE ROAST TURKEY, P. 50											
Fresh Herb and Salt-Rubbed Roasted Turkey	510	220	68	0	24	7	8	6	200	1500	0
Turkey Soup with Dill, Parsley, and Chive Dumplings	530	230	27	44	26	11	10	3	180	1360	7
Turkey Bolognese (per 1 cup)	420	210	32	12	23	8	9	3.5	100	1980	1
Turkey Noodle Casserole	500	210	28	43	24	11	9	2.5	100	760	2
FOWL PLAY, P. 56											
Turkey Thighs Stuffed with Porcini, Sausage, and Artichoke Hearts	270	160	19	8	17	4	8	2.5	105	640	2
Mexican Turkey Drumstick Mole	480	230	33	33	25	5	12	5	110	420	6
Roasted Turkey Breast, Porchetta Style	480	230	56	1	26	7	11	4.5	155	960	0
PAN DE MUERTO, P. 62											
Pan de Muerto	410	150	9	56	17	10	4.5	1	115	180	2
A COOK FOR ALL SEASONS, P. 68											
Grilled Flat-Iron Steak with Tomato Butter and Grilled Succotash	480	260	33	22	29	12	12	2	125	860	4
Seared Rib-Eye Cutlets with Romesco Sauce and Wilted Spinach	430	260	33	11	29	7	16	2.5	70	880	4
Moroccan-Spiced Roasted Hanger Steak with Carrots and Lentil Salad	660	240	47	60	27	6	16	2	80	960	15
Beef, Barley, and Butternut Squash Stew with Blue Cheese Croutons	690	320	34	54	36	16	13	3.5	95	750	9
TARTE TATIN, P. 74											
Classic Tarte Tatin	510	250	4	63	28	17	7	1.5	105	310	2
Upside-Down Apple-Cheddar Tarts with Frisée and Walnuts	390	260	7	26	30	10	12	6	30	310	3
THE GREAT PUMPKIN, P. 78											
Pasta with Pumpkin, Sausage, and Cavolo Nero	370	140	17	42	15	5	7	2	25	920	3
Pumpkin Soup with Sage and Gruyère Croutons	350	160	19	25	18	10	6	1	55	480	1
Pumpkin Enchilada Casserole with Chile Sauce and Salsa	500	220	30	42	24	10	10	2.5	70	1100	7
Poblano-Pepita Salsa (per ¼ cup)	35	10	1	5	1	0	0	0	0	140	2
Pumpkin and Sweet Potato Purée with Orange and Thyme	170	60	2	27	7	4.5	2	0	20	170	4
Scallops with Pumpkin and Herbed Orzo	570	210	30	57	23	13	6	2	95	810	4
Brown Butter Pumpkin Layer Cake	660	320	7	80	36	18	11	4	115	440	2
Roasted Pepitas (per ¼ cup)	100	60	3	9	7	1	1.5	4	0	140	3
TEST KITCHEN, P. 87											
Herb Gravy for a Brined Turkey (per ¼ cup)	60	25	7	3	2.5	0	1.5	0	15	230	0

The nutritional analyses have been calculated by a registered dietitian at Nutritional Solutions in Melville, New York. When a recipe gives a choice of ingredients, the first choice is the one used. Optional ingre-

dients with measured amounts are included; ingredients without specific quantities are not. Analyses are per serving; when a range of ingredient amounts or servings is given, the smaller amount or portion

is used. When the quantities of salt and pepper aren't specified, the analysis is based on ¼ tsp. salt and ½ tsp. pepper per serving for entrées, and ½ tsp. salt and ¼ tsp. pepper per serving for side dishes.

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MENUS



The Day After Thanksgiving

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page 53

Chicory Salad with
Walnuts and Parmesan
FineCooking.com

Roasted Red Grapes
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*To drink: Dogfish Head
Shelter Pale Ale*

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FineCooking.com

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*To drink: 2008 Durigutti Malbec,
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FineCooking.com

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*To drink: 2009 Commanderie
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FineCooking.com

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California Zinfandel*









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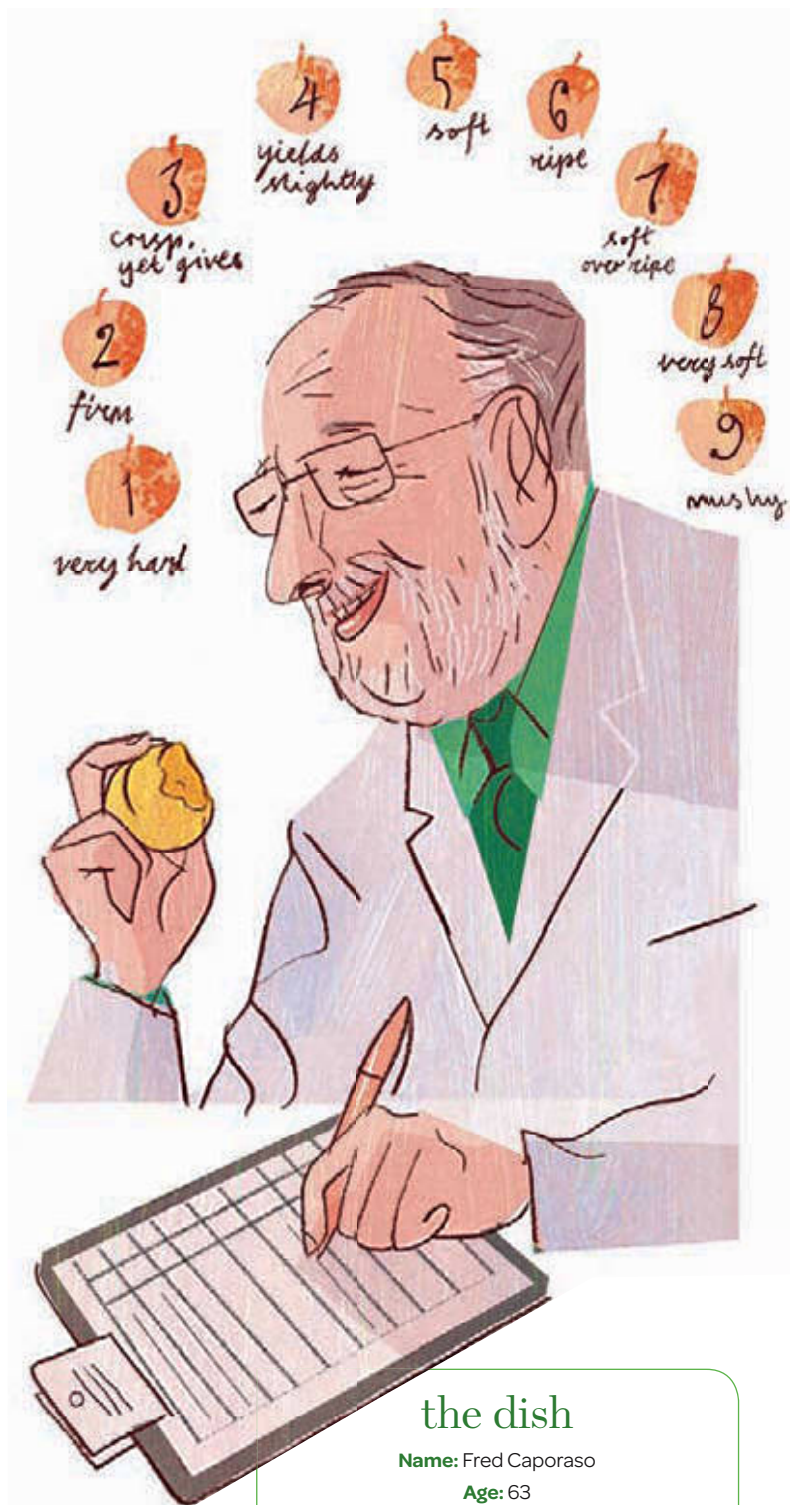
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Walnuts **77**

 **VEGETARIAN:** May contain
eggs and dairy ingredients

 **MAKE AHEAD:** Can be com-
pletely prepared ahead (may
need reheating and a garnish
to serve)

 **QUICK:** Under 30 minutes



the dish

Name: Fred Caporaso

Age: 63

Job: Professor of food science and nutrition and the sensory evaluation of foods, Chapman University

Started: 1982

Where: Orange, California

Known for: Helping companies market innovative new foods

Find out more: Chapman.edu/fsn

Dr. Fred Caporaso

Finely tuning a palate is both a skill and a science, if you ask this professor. **BY KELLY ALEXANDER**

Fine Cooking: You train people to be professional tasters. Why?

Fred Caporaso: Food companies need input on their products. Trained tasters can offer these companies useful feedback—that's where the science and the culinary expertise come together.

FC: Isn't taste a subjective thing? How can you train someone to be objective about it?

Fred Caporaso: It's like sports: There are people with natural abilities, and there are people who can learn through training. Some people are naturally very good at tasting; we call them "super tasters." They can have four times as many taste buds as other people. The best situation is for them to have the natural ability and then do the training on top of it.

FC: It's easy to see the natural ability in an athlete, but tasters?

Caporaso: It's sort of a hint if you're a picky eater and are very sensitive to different things. And with training, which involves taking part in tasting panels, you pick up the ability to describe food in a more specific way. You learn not to say "This is good" or "I like this" but to discern more flavors and describe them better, too.

FC: How do tasting panels work?

Caporaso: We get a group of tasters together and give them all the same experience, as a benchmark. For instance, if we were looking into the shelf life of peaches, we would start by giving everyone a perfectly ripe peach to taste. Then we define what characteristics are important in a ripe peach—obviously, texture would be one. Then

the tasters would get peaches with a range of textures, from underripe and hard to very ripe and mushy. Finally, we bring in peaches that are somewhere in between and ask the tasters to rate them. Their feedback helps define the range of characteristics for a perfectly ripe peach.

FC: Are all trained tasters equally good at this process?

Caporaso: Not necessarily. Say five people on a panel give a peach a score of 8 on the ripeness scale, and one person gives the same peach a 1. Then we know that taster needs to be recalibrated.

FC: Recalibrated? That sounds serious.

Caporaso: Everyone can have a bad day, but we want a taster to be a human analytical instrument.

FC: So you're creating super-human tasters?

Caporaso: It does change their lives. They are no longer normal consumers—they become very picky.

FC: Is it true you've trained tasters for pet food companies?

Caporaso: Pet food companies mostly evaluate their product visually, but I worked with one company that wanted a product with a homogenous consistency. So someone had to taste it. Tasting pet food isn't a safety issue, considering the heat process it goes through. But there's no machine you can stick a product into and get a response like you can with a human.

Kelly Alexander is an award-winning food writer who lives in Chapel Hill, North Carolina.

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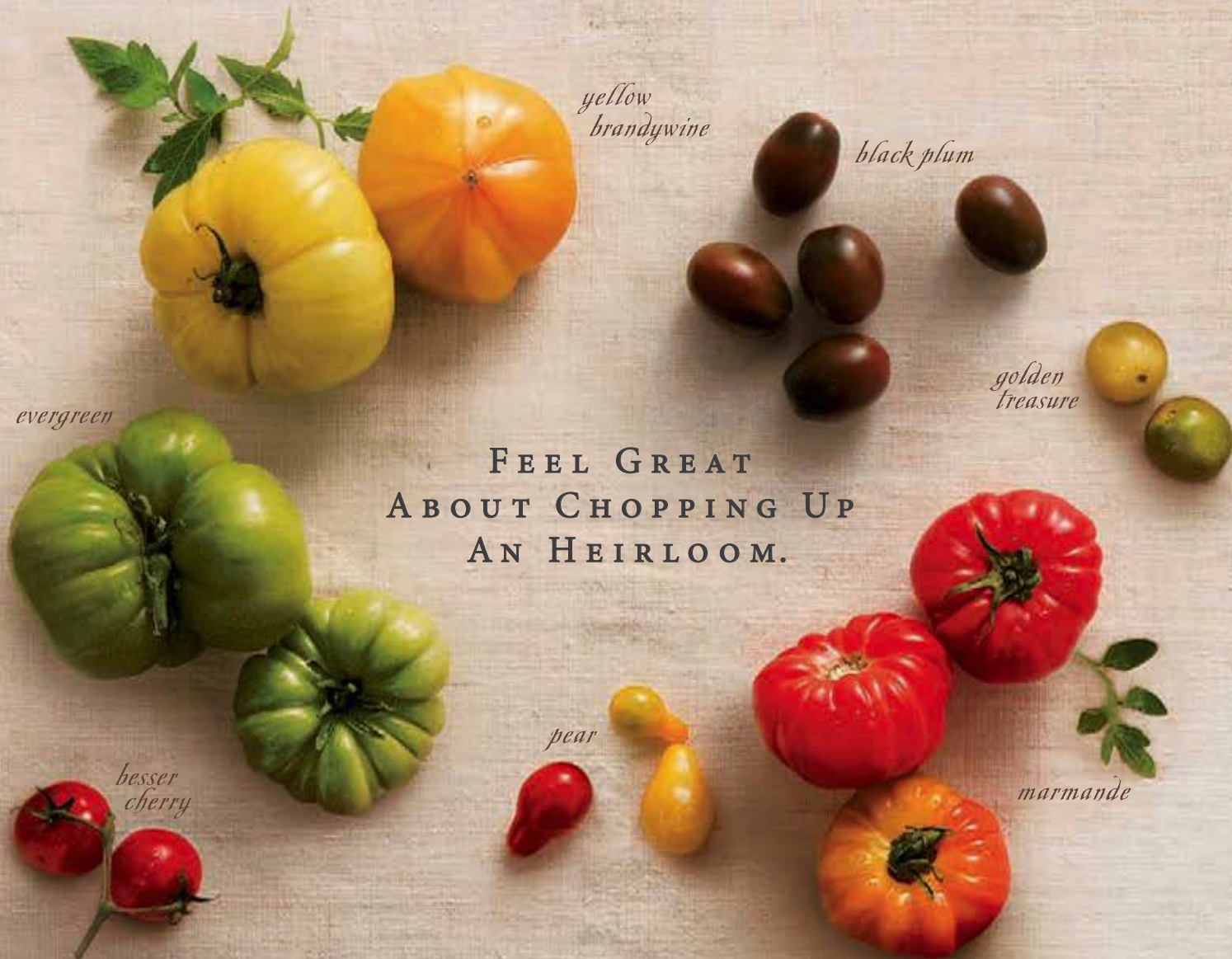


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